

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/06/5/B

Process Fat Based Milk Products

Nov/Dec 2024



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)**

PRACTICAL ASSESSMENT

INSTRUCTIONS TO ASSESSOR

1. Assess the candidate as the practical progresses observing the critical areas
2. You are required to mark the practical as the candidate perform the tasks
3. You are required to take video clips at critical points
4. Ensure the candidate has a name tag and registration code at the back and front

OBSERVATION CHECKLIST

Candidate's Name & Registration Code			
Assessors Name & Registration Code			
Venue of Assessment			
Date of Assessment			
Items to be Evaluated: <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	Marks Available	Marks Obtained	Comments
TASK 1: produce Ice Cream			
1. Worn PPEs • Apron, • Oven Gloves • Footwear • Disposable Vinyl Gloves <i>(Award 1 mark for each PPE donned per workplace procedures)</i>	4		
2. Assembled the material required for practical • Eggs • Sugar • Corn flour • Double cream /heavy cream • Full-fat milk • Vanilla pod <i>(Award 2 marks or zero)</i>	2		
3. Prepared the yolk • Separated the eggs • Placed the yolks in a large bowl <i>(Award 2 marks for each)</i>	4		
4. Added the sugar to the egg yolks and whisked until pale and thick.	3		

(Award 3 marks or zero)			
5. Added the corn flour and whisked well to incorporate into the egg yolks. (Award 3 marks or zero)	3		
6. Added the cream and milk into a medium saucepan. (Award 3 marks or zero)	3		
7. Cut the vanilla pod open lengthways and scrape out the seeds with the back of a knife, then added to the cream and milk (Award 3 marks or zero)	3		
8. Heated the cream and milk until just below boiling. (Award 3 marks or zero)	3		
9. Prepared the custard. • Poured slowly the hot cream and milk onto the eggs and sugar and whisked • Sieved the custard into a clean pan and set it over a very low heat. • Stirred the custard constantly with a wooden spoon, until it is steaming for about 10 minutes. • Tipped the custard into a large, shallow, freezer-proof container, and allow to cool to room temperature • Placed a lid on the custard and chilled in the fridge. (Award 3 marks each or zero)	5		

10. Freeze the custard - Transferred the custard to the freezer and took it out every hour, for three hours - whisk it with an electric handheld whisk so as to disperse the ice crystals and keep it smooth. (Award 3 marks each or zero)	6		
11. Left the ice-cream in the freezer for a final freeze, until it is solid. (Award 2 marks or zero)	2		
12. Managed and disposed wastes. (Award 2 marks or zero)	2		
GRAND T	0		
ASSESSMENT OUTCOME			
The candidate was found to be: Competent ☐ Not yet Competent ☐ (Please tick as appropriate) (The candidate is competent if the candidate obtains at least 50%)			
Feedback from the Candidate:			
Feedback to the Candidate:			

Candidate Signature _____	Date: _____
Assessor's Signature _____	Date _____