

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/04/5/B

Process Fermented Milk Products

Nov/Dec 2024



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

PRACTICE

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: Prepare Yoghurt			
1. Wore the right PPEs • Hair net • Gloves • Apron or dust coat • Closed shoes <i>(Award 1 mark each)</i>	4		
2. Assembled the materials required practical • Raw Milk (2 litres) • Stainless steel pot • Storage container (jag) • Starter culture • Spoon / Steering rod • Towel • Milk Sieve <i>(Award 1 mark per material collected max.3 marks)</i>	3		
3. Checked the hygiene of the container used and the material used for any hazard. <i>(Award 4 marks or zero)</i>	4		

4. Correctly Sieved the milk to remove foreign materials. (Award 3 marks or zero)	3		
5. Poured the correct amount of milk into a stainless-steel pot from the measuring jug (Award 2 marks for correct amount of milk)	2		
6. Heated milk to the appropriate pasteurization temperature of 85°C (Award 2 marks for correctly heating and checking temperature)	2		
7. Stirred milk constantly and evenly during heating to prevent scorching (Award 2 marks or zero)	2		
8. Cooled down the milk and monitored temperature using a thermometer reached approximately 43-46°C (Award 2 marks for correctly cooling and 2marks for correct temperature, max. 4Marks)			
9. Added the starter culture to the cooled milk. (Award 4 Marks or zero)	4		
10. Stirred the milk and starter culture together to ensure even distribution. (Award 4 marks for correctly stirring milk and starter culture checking temperature)	4		

11. Poured the milk and culture mixture into sterilized containers suitable for fermentation. <i>(Award 2 marks for correct pouring and choice of container)</i>	2		
12. Covered the containers to protect them from contamination. <i>(Award 2 marks for correctly covering)</i>	2		
13. Placed the containers in an incubator with a consistent temperature of 38-43°C <i>(Award 2 marks for consistently maintaining temperature)</i>	2		
14. Allowed the yogurt to ferment for recommended time frame of 3 hours depending on the desired texture and tartness <i>(Award 2 marks for correct fermentation of yoghurt)</i>			
15. Removed the container from the incubator after fermentation was complete. <i>(Award 1 mark for correctly detecting when fermentation is complete)</i>	1		
16. Cooled the yogurt to halt the fermentation process by placing the containers in a refrigerator. <i>(Award 2 marks for cooling to correct temperature)</i>	2		

17. Cleaned all the materials used in the practical and returned them into their appropriate storage areas/places. <i>(Award 2 marks for correctly cleaning and storage)</i>	2		
18. Observed standard operating procedures for yoghurt. <i>(Award 2 marks for correctly heating and checking temperature)</i>	2		
19. Observed good laboratory practices (GLP) <i>(Award 1 mark for observing good laboratory practice)</i>	1		
20. Managed and disposed wastes. <i>(Award 2 marks or zero)</i>			
TOTAL	0		
ASSESSMENT OUTCOME			
The candidate was found to be: Competent ☐ Not yet Competent ☐ <i>(Please tick as appropriate)</i> <i>(The candidate is competent if the candidate obtains at least 50%)</i>			
Feedback from the Candidate:			
Feedback to the Candidate:			

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