

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/04/5

Process Fermented Milk Products

July/August 2025



**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
TASK1: CLEAN AND SANITIZE THE YOGHURT PROCESSING TOOLS AND EQUIPMENT			
1. Wore appropriate protective PPEs such as; • Hair nets • Hand gloves • Lab coats • Closed shoes <i>(Award 1 marks for each item or zero =4marks)</i>	4		
2. Pre-rinsed the tools and equipment with clean water; • Saucepan or pasteurizer • Thermometer • Steel/ ladle/spoon • Measuring jugs /cups • Plastic cups <i>(Award 1 marks for each item=5marks)</i>	5		
3. Cleaned and sterilized the tools and equipment with hot water. • Saucepan or pasteurizer	5		

• Thermometer • Steel/ ladle/spoon • Measuring jugs /cups • Plastic cups <i>(Award 1 marks for each item=5marks)</i>			
Sub -Total	14		
TASK 2: PROCESS STIRRED FLAVORED YOGHURT			
4. Inspected the milk to confirm if it is fresh and spoiled <i>(Award 2 mark or zero = 2marks)</i>	2		
5. Weighed the ingredients; • Milk 2kg • Sugar 6% • Corn starch 3% • Flavours 0.2% • Food colour 0.2% <i>(Award 1 mark for each item=5marks)</i>	5		
6. Poured the milk into the stainless steel saucepan or pasteurizer with minimal spillage; • Saucepan/pasteurizer • Minimal spillage <i>(Award 2 marks for each item=4marks)</i>	4		
7. Heated milk to 85°C and held for 30 minutes, or 90°C for 5 minutes. <i>(Award 2 marks for either or zero=2marks)</i>	2		

8. Added the corn starch and sugar to the milk and stirred; • Corn starch • Sugar • Stirred with spoon/ladle <i>(Award 1 mark for each item=3marks)</i>	3		
9. Cooled the mixture to 43–45°C using a cold water bath; • 43–45°C • Cold water bath; <i>(Award 1 mark for each item=2marks)</i>	2		
10. Added ½ teaspoonful of starter culture <i>(Award 2 marks or zero=2marks)</i>	2		
11. Stirred gently and evenly using a sanitized ladle to mix thoroughly maintaining temperature at 43–45°C; • Gently • Evenly • Using ladle/stirrer • at 43–45°C <i>(Award 1 mark for each item=4marks)</i>	4		
12. Transferred the inoculated milk into sanitized plastic cups. <i>(Award 2 marks or zero=2marks)</i>	2		
13. Placed the cups into the incubator <i>(Award 2 marks or zero =2marks)</i>	2		

14. Maintained the milk at 43°C for 4 to 6 hours until pH reaches 4.5 without movement; • at 43°C for 4 to 6 hours • pH reaches 4.5 • without movement <i>(Award 1 marks for each item=3marks)</i>	3		
15. Cooled the yoghurt to below 10°C in a refrigerator. <i>(Award 2 marks or zero =2marks)</i>	2		
16. Added food colour and flavour of choice <i>(Award 2 marks or zero =2marks)</i>	2		
17. Stirred and strained for smooth or Gr style yoghurt. <i>(Award 2 marks or zero =2marks)</i>	2		
Sub -Total	37		
TASK3: PACKAGE, LABEL AND STORE THE STIRRED YOGHURT			
18. Transferred the yoghurt into final 2 plastic cups with tight lids. <i>(Award 2 marks or zero =2marks)</i>	2		
19. Labelled each plastic cup with; • Product name • Date of production	3		

Expiry date (10–14 days under refrigeration) <i>(Award 1 mark for each=3marks)</i>			
20. Obtained a smooth, viscous yoghurt with the chosen colour <i>(Award 2 marks or zero =2marks)</i>	2		
21. Stored the yoghurt at 4°C in a refrigerator. <i>(Award 2 marks or zero =2marks)</i>	2		
22. Cleaned and cleared the working area; <i>(Award 2 marks or zero =2marks)</i>	2		
23. Assembled tools and equipment used for sterilization. <i>(Award 2 marks or zero =2marks)</i>	2		
24. Sterilized tools and equipment after use; - Saucepan or pasteurizer - Thermometer - Steel/ ladle/spoon - Measuring jugs/cups <i>(Award 1 mark for each item =3marks)</i>	3		
25. Separated and disposed wastes in the provided dust bins; - Separated wastes - Disposed - Separate bins <i>(Award 1 mark for each item =3marks)</i>	3		

Sub- Total	19		
GRAND TOTAL	70		
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	
_____		_____	