

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/03/5/

Process Fluid 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 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 =4marks)</i>	4		
2. Pre- rinsed the cream separator with clean water <i>(Award 1 mark or zero =1mark)</i>	1		
3. Dismantled the cream separator into different parts; • Bowls top • Discs • Plates • Bowl bottom <i>(Award 1 mark for each item =4marks)</i>	4		
4. Washed thoroughly by scrubbing each individual part with detergent and brush • Bowls top			

• Discs • Plates • Bowl bottom <i>(Award 1 mark for each item=4marks)</i>	4		
5. Rinsed and sterilized the parts of equipment with hot chlorine. • Bowls top • Discs • Plates • Bowl bottom <i>(Award 1 marks for each item=4marks)</i>	4		
Sub –Total	17		
TASK 2: TEST THE HYGIENIC QUALITY OF MILK			
6. Agitated to mix milk with cream <i>(Award 1 mark or zero = 1marks)</i>	1		
7. Sucked the milk with a dipper and released 10mls milk into each sterile test tube <i>(Award 1 mark or zero = 1marks)</i>	1		
8. Added 1 ml of Resazurin solution to each test tube content, stoppered with a sterile stopper, mixed gently the dye into the milk marked the tubes; • Added Resazurin solution • Stoppered • Mixed gently • Marked the tubes <i>(Award 1 mark for each item=4marks)</i>	4		
9. Incubated mixture in a water bath at 37°C then corked tightly.	2		

• Incubated at 37°C • Corked tightly <i>(Award 1 mark for each item=2marks)</i>			
10. Inverted the test tubes three times carefully for content to mix <i>(Award 1 mark or zero=1mark)</i>	1		
11. Observed the colour at 1 hour intervals during incubation; • Colour • 1 hour interval <i>(Award 1 marks for each item=2marks)</i>	2		
12. Placed the test tube in a Lovibond comparator with Resazurin disk, <i>(Award 1 mark or zero=1mark)</i>	1		
13. Compared calorimetrically using a test tube containing 10 ml milk of the same s but without the dye; • Compared • Sample without dye <i>Award 1 mark for each item=2marks)</i>	2		
14. Observed colour changes and interpreted results after 10 minutes as; • Blue-Excellent • Light blue-v. good • Purple-Good • Light pink -Poor • Pink-Bad • White-Very bad <i>(Award 1 mark for each item=6marks)</i>	6		
15. Documented the findings for quality control <i>(Award 2 marks or zero =2marks)</i>	2		

16. Cleaned and cleared the working area; <i>(Award 2 marks or zero =2marks)</i>	2		
17. Assembled tools and equipment used for cleaning and sterilization. <i>(Award 2 marks or zero =2marks)</i>	2		
18. Sterilized tools and equipment after use; • Test tubes • pipette or dispenser. • Water bath • Lovibond comparator <i>(Award 1 mark for each item =4marks)</i>	4		
19. 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	49		
GRAND TOTAL	49		
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
_____	_____