

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS /PM/CR/02/5/B

Process Fluid Milk Products

Nov/Dec 2024



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

PRACTICE

OBSERVATION LIST

Candidate's Name & Registration Cod			
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: Perform pasteurization of Raw Milk			
1. Wore the right PPEs - Gloves - Apron or dust coat - White Gumboots - Hair net/ Head cap <i>(Award 1 mark for each PPE)</i>	4		

2. Assembled the materials required for the practical • Milk sample (5 liters) • Pasteurization equipment • Heat source • Thermometer <i>(Award 1 mark per material collected)</i>	4		
3. Observed the hygiene of the equipment used <i>(Award 2 marks or zero)</i>	2		
4. Measured the raw milk to be used in the practical and poured it into the pasteurization machine. <i>(Award 3 marks or zero)</i>	4		
5. Heated the milk gradually while stirring gently to ensure uniform distribution <i>(Award 3 marks or zero)</i>			
6. Monitored temperature of the milk while heating and stirring the milk. <i>(Award 2 Marks or zero)</i>	2		
7. Heated the milk to the desired pasteurization temperature of 72°C. <i>(Award 3 Marks or zero)</i>	3		
8. Held the milk for 15 seconds for pasteurization period and recorded the time. <i>(Award 3 Marks or zero)</i>	3		
9. Cooled the milk to around 10°C and collected the pasteurized milk in a milking can. <i>(Award 3 Marks or zero)</i>	3		

10. Documented corrective actions to be taken and recommendations for improvement. (Award 2 marks or zero)	2		
11. Disposed wastes as per the work place procedures (Award 2 marks or zero)	2		
Sub-Total 1	32		
TASK 2: Carry out Resazurin Test			
12. Placed the milk in the test tube (10mls of milk) (Award 2 marks or zero)	2		
13. Added 1ml of Resazurin solution (Award 2Marks or zero)			
14. Placed test tube sample in the incubat (Award 2 marks for the mixing)			
15. Stirred milk gradually and gently to ensure uniform distribution of colour. (Award 2 marks for stirring)	2		
16. Indicated the colour change (Award 2 marks or zero)	2		
17. Made conclusion on presence or absence of live micro-organisms (Award 2 marks or zero)	2		
18. Cleaned well the equipment after use (Award 2 marks or zero)	2		
19. Disposed of waste materials (Award 1 marks or zero)	2		
Sub-Total 2	16		
GRAND TOTAL	48		
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 _____