

081204T4HPN

HORTICULTURE PRODUCTION LEVEL 5

HO/OS/HP/CR/01/5

Produce Tropical Fruits

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 No.			
Assessor's Name & Reg. 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: DETERMINE MATURITY INDEX OF THE AVOCADOS USING BUOYANCY TEST.			
1. Wore appropriate protective attire. - Dust coat - Gum boots - Gloves - Hair net <i>(Award 1/2 mark for each PPE worn)</i>	2		
2. Assembled all the resources required for the practical. <i>(Award 2 marks for assembling the tools or zero)</i>	2		
3. Cleaned the working area. Used the hand towel to clean the working bench. <i>(Award 2 marks for this activity or zero)</i>	2		
4. Prepared Water Bath. - Filled a large container with water at room temperature. - Ensured the water is enough to submerge the avocados fully. <i>(Award 2 marks for each activity or zero)</i>	4		

5. Performed the Buoyancy Test. Placed the avocados gently in the water, one at a time. <i>(Award 2 marks for this activity or zero)</i>	2		
6. Observed behavior of avocados. - Discarded the floaters which are not mature enough. - Picked the sinkers which are mature. <i>(Award 2 marks for each activity or zero)</i>	4		
Sub-Total 1	16		
TASK 2: PREPARE THE AVOCADOS FOR MARKETING.			
7. Wiped the mature avocados. Used a dry table cloth to wipe the mature avocados gently. <i>(Award 2 marks for this activity or zero)</i>	2		
8. Sorted the avocados. Checked for any damaged or diseased fruit and removed them. <i>(Award 2 marks for this activity or zero)</i>	2		
9. Graded the avocados. - Graded according to size. - Graded according to weight. <i>(Award 2 marks for correct grading or zero)</i>	2		
10. Prepared wax solution Diluted wax emulsion with water according to manufactures instructions <i>(Award 2 marks for correct grading or zero)</i>			
11. Applied wax on the fruit. Immersed the avocados one by one into the solution for a few seconds	8		

- Ensured the entire surface is coated - Gently removed the avocados - Allowed excess wax to drip off. <i>(Award 2 marks for each activity or zero)</i>			
12. Dried the Avocado fruits. - Placed the waxed avocados on clean drying racks or a well-ventilated surface. - Ensured the fruits are not touching. - Allowed wax to dry completely <i>(Award 2 marks for each activity or zero)</i>	6		
13. Packed the fruits - Placed the fruits in the boxes provided - Placed the fruits with the stalk ends facing upwards <i>(Award 2 marks for each activity or zero)</i>	4		
14. Labelled a sticker with correct informa - Variety - Dates - Produce name - Weight <i>(Award 1 mark for each item well labelled zero)</i>	4		
15. Cleaned tools and disposed waste. - Cleaned tools. - Disposed of waste. <i>(Award 2 marks for cleaning up or zero)</i>	2		
Sub-Total 2	24		
GRAND TOTAL	40		
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 to candidate:			
Feedback from candidate:			
Candidate's Signature		Date	
_____		_____	
Assessor's Signature		Date	
_____		_____	