

081106T4AGP

Agripreneurship level 6

AGR/OS/AP/CR/05/6

Market Agri-Enterprise Products/Services

July/August 2025



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

Assessor's Observation Checklist

INSTRUCTIONS TO THE ASSESSOR

1. You are required to mark the practice candidate performs the tasks.
2. You are required to take video clips at critical points.
3. Ensure the candidate has an identification tag pinned at the back and front near the shoulders showing Candidate's name and registration code.

OBSERVATION CHECKLIST

Candidate's name & Registration Code			
Assessor's 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: SORT AND GRADE THE CHILI PEPPERS BASED ON DEFECTS AND QUALITIES SUCH AS SIZE, SHAPE, COLOR, PHYSICAL DEFECTS AND FOREIGN MATTER			
1. Prepared for the for the session i. Wore appropriate clothing e.g., closed shoes, gloves, dust coat ii. Timely for the practical <i>(Award 1 mark for each or zero)</i>	2		
2. Sorted the chili pepper based on: i. Shape & size ii. Colour iii. Physical defects iv. Foreign matter <i>(Award 1mark for each or zero)</i>	4		
3. Graded the chili pepper into three grades: i. Grade A • No defects • Large size • Consistent colour	3		

(Award 1 mark for each or zero) ii. Grade B • Minimal defects • Medium size • Less consistent tolerable colour (Award 1 mark for each or zero) iii. Rejects • Undersize • Damaged • Pale inconsistent colour (Award 1 mark for each or zero)	3		
4. Selected Suitable packaging materials: • Clean the packaging punnet plastic tins • Packed and sealed the Chili punnet plastic tins (Award 1 mark for each or zero)	2		
5. Weighed the chili peppers after packaging and recorded the reading. (Award 2 marks or zero)	2		
6. Labelled the packed the chili pepper: • Product name • Net weight • Grade • Origin • Certification • Date of packaging • Best before date • Storage instruction • Nutritional facts	10		

Contact information <i>(Award 1 for each item x 10)</i>			
7. Cleaned the working bench and appropriately disposed of the waste. <i>(Award two mark or zero)</i>	2		
8. Stored the materials and equipment appropriately <i>(Award 1 mark or zero)</i>	1		
Task 1 subtotal marks	30		
Task 2: Design a customer feedback form			
9. Designed a customer feedback form with the following components; a) Name of the enterprise b) Title of the document – (Customer feedback form in upper case) c) Opening statement requesting customer respond d) Customer personal details such as location and age. <i>(Award 1 marks for each or zero)</i> e) Feedback questions e.g. i. What was the date of purchase of the product? ii. Were you satisfied with the quality of the product? iii. Did you identify any fault in the product? iv. Did you encounter any inconvenience in the process of consuming product? v. According to you, was the price fair? vi. What suggestions and other improvements would you advise? vii. Can you refer someone else to purchase the product? viii. Is the product accessible in the market? <i>(Award 2 marks for each or zero, maximum 7 questions)</i>	1 1 1 1 14		

Task 3 subtotal marks	18		
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 candidate:			
Feedback to candidate:			
Candidate's Signature		Date	
_____		_____	
Assessor's Signature		te	
_____		_____	