

**MUKIRIA TECHNICAL TRAINING INSTITUTE**

**MODULE II**

**GENERAL AGRICULTURE**

**AGR/OS/EXT/CR/05/4/MA**

**REAR RUMINANTS**

**JAN -MARCH 2026**

**AGRE6S24/J25**

**PRACTICAL ASSESSMENT**

**INSTRUCTIONS TO THE ASSESSOR:**

1. This assessment is to take place in the prescribed order as arranged in the tool.
2. Capture clear **photographs** and/or **videos** of each candidate's work at critical points as they perform the tasks and label all media files with: Candidate Registration Number, Unit Code, Practical Session Number, and Date.
3. Record candidate scores and assessor remarks in the observation checklists for each session.
4. Store all completed checklists, media files, and candidate drawings in a secure digital/physical folder per candidate.

CANDIDATE NAME: \_\_\_\_\_

## PRACTICAL CHECKLIST

### Practical 1: FEED RUMINANT CALF

No.	Items of Evaluation	Max Marks	Awarded
1.	Donned PPEs <ul style="list-style-type: none"><li>• Overall</li><li>• Face Mask</li><li>• Hand Gloves</li><li>• Gumboots</li></ul> <i>(Award ½ mark each or zero)</i>	2	
2.	Identified tools, equipment and materials <ul style="list-style-type: none"><li>• Weighing band</li><li>• Scoopers</li><li>• Weighing scales</li><li>• Feedstuff</li></ul> <i>(Award 2 marks or Zero)</i>	2	
3.	3. Weighed the calf <ul style="list-style-type: none"><li>• Estimated the weight of the calf using a weighing band.</li><li>• Converted the weight correctly</li></ul> <i>(Award 2 marks or zero)</i>	4	
4.	Weighed ingredients accurately <ul style="list-style-type: none"><li>• Used clean scale.</li><li>• Reset the balance to zero.</li><li>• Measured each ingredient separately.</li><li>• Recorded weights.</li></ul> <i>(Award 1 mark or zero)</i>	4	

5.	Mixed feed in correct proportions <ul style="list-style-type: none"> <li>Layered feed ingredients properly</li> <li>Mixed the feed ingredients thoroughly</li> <li>Avoided losses/spillage</li> <li>Checked uniformity</li> </ul> <i>(Award 1 mark each or zero)</i>	5	
6.	Presented feed to the calf properly <ul style="list-style-type: none"> <li>Used clean troughs</li> <li>Distributed feed evenly</li> <li>Provided for adequate space for goat</li> <li>Placed feed accessible to goat</li> </ul> <i>(Award 1 mark each or zero)</i>	4	
7.	Provided clean drinking water <i>(Award 2 marks or zero)</i>	2	
8.	Recorded feeding activity <ul style="list-style-type: none"> <li>Date and ration details</li> <li>Animal ID recorded</li> </ul> <i>(Award 1 mark each or zero)</i>	2	
9.	Maintained hygiene during feed preparation <ul style="list-style-type: none"> <li>Washed surfaces</li> <li>Cleaned tools</li> </ul> <i>(Award 1 mark each or zero)</i>	2	
10.	Checked animal acceptance of feed <ul style="list-style-type: none"> <li>Observed immediate feeding</li> <li>Checked chewing/rumination</li> </ul> <i>(Award 1 mark each or zero)</i>	2	
11.	Observed calf behavior post-feeding <ul style="list-style-type: none"> <li>Checked for normal movement,</li> <li>Checked for no distress signs</li> </ul>	2	

	<i>(Award 1 mark each or zero)</i>		
12.	Cleaned and returned tools and equipment <ul style="list-style-type: none"> <li>• Cleaned feeding equipment after use</li> <li>• Returned materials and equipment for storage</li> </ul> <i>(Award 2 marks each or zero)</i>	2	
	<b>SECTION TOTAL</b>	<b>31</b>	

**Oral questions:**

1. Define the term feeds 2 marks
2. State three ways we can categorize feeds. 3marks
3. State three methods of feed formulation. 3marks
4. State two protein concentrates. 2 marks

**SESSION 2 (3 HOURS): PERFORM IDENTIFICATION OF GOATS BY EAR TAGGING**

**PRACTICAL CHECKLIST**

No.	Items of Evaluation	Max Marks	Awarded
1.	Donned PPEs <ul style="list-style-type: none"> <li>• Overall</li> <li>• Face Mask</li> <li>• Hand Gloves</li> <li>• Gumboots</li> </ul> <i>(Award ½ mark for each or zero)</i>	2	
2.	Assembled required materials and equipment as per job requirement <ol style="list-style-type: none"> <li>i. Ear tagger</li> <li>ii. Ear tag</li> <li>iii. Permanent marker</li> <li>iv. Antiseptic</li> </ol>	6	

	v. Cotton wool vi. Sanitizer  (Award 1 x 6 mark for correctly identification)		
3.	Restrained the animal properly <ul style="list-style-type: none"> <li>Led the animal to the crush</li> <li>Restrained the animal appropriately</li> </ul> (Award 2 marks each or zero 2x2)	4	
4.	2. Prepared for tagging exercise <ul style="list-style-type: none"> <li>Disinfected hands and tools</li> <li>Placed the tag on the tagger</li> <li>Checked the alignment of the tagger by closing the jaw of the applicator to the point where the two halves meet.</li> <li>Identified the tagging site of the animal</li> <li>Disinfected the tagging site of the animal</li> </ul> (Award 2 marks each or zero 2x5)	10	
5.	3. Complied with the tagging procedure <ul style="list-style-type: none"> <li>Fixed the tool properly on the ear lobe</li> <li>Pressed the applicator hard ton tag in a single press</li> <li>Speed of the press</li> <li>Releasing of the tagger</li> <li>Controlled bleeding and disinfected</li> <li>Released the animal</li> <li>Monitored the animal for any abnormalities</li> </ul> (Award 2 marks each or zero 2x7)	14	
6.	Handled the animal without abusing it  (Award 2 marks or zero	2	

7.	<p>Cleaned, stored and Disposed</p> <ul style="list-style-type: none"> <li>Cleaned equipment's and stored them properly</li> <li>Washed hands with soap and clean water</li> <li>Disposed off all waste materials according to the work place policy and NEMA guidelines</li> </ul> <p>(Award 2 marks or zero)</p>	6	
	<b>SECTION TOTAL</b>	<b>38</b>	

### Oral questions

1. State 3 methods of identification of ruminant animals. 3marks
2. State 2 routine management practices in ruminant animals. 2marks
3. State four importance of routine management practices.4 marks
4. State one way we maintain bio security in the farm. 1marks

### SESSION 3 (3 HOURS): PERFORM MILK PASTURIZING

#### PRACTICAL CHECKLIST

No.	Items of Evaluation	Max Marks	Awarded
1.	<p>Donned PPEs</p> <ul style="list-style-type: none"> <li>Overall</li> <li>Face Mask</li> <li>Hand Gloves</li> <li>Closed shoes</li> <li>Hair net</li> </ul> <p>(Award ½ mark each or zero)</p>	2	
2.	<p>Assembled tools, equipment and materials for the pasteurizing of the milk</p> <ul style="list-style-type: none"> <li>Milk</li> </ul>	7	

	<ul style="list-style-type: none"> <li>• Thermometer</li> <li>• Sufuria</li> <li>• Stirrer</li> <li>• packaging materials</li> <li>• Adhesive labels</li> </ul> <p>(Award 1mark for each item assembled)</p>		
3.	<p>Cleaned and sanitized all the tools, equipment and surfaces that will come into contact with the milk as per the work procedure.</p> <p>(Award 3 marks or zero)</p>	3	
4.	<p>Heated and maintain temperature</p> <ul style="list-style-type: none"> <li>• Heated the milk slowly and evenly to a temperature of 63°C</li> <li>• Maintained this temperature for 30 minutes</li> </ul> <p>(Award 2 marks or each or zero)</p>	4	
5.	<p>Cooled the milk rapidly to a temperature below 10°C by placing the milk in cold water</p> <p>(Award 3 marks or zero)</p>	3	
6.	<p>Packaged the milk in sterilized packaging container and sealed the container tightly</p> <p>(Award 2 marks or zero)</p>	2	
7.	<p>Labeled the container clearly with the relevant information</p> <ul style="list-style-type: none"> <li>• pasteurization date</li> <li>• milk's expiration date</li> <li>• weight</li> <li>• Product name</li> </ul> <p>(Award 1 mark or zero for each)</p>	4	

8.	Stored the pasteurized milk in a cool dry place. (Award 1 mark or zero)	1	
9.	Cleaned working bench and utensils <ul style="list-style-type: none"> <li>• Cleaned bench</li> <li>• Cleaned utensils</li> <li>• Disposed waste</li> </ul> (Award 1 mark each if done or zero)	3	
	<b>SECTION TOTAL</b>	<b>33</b>	

#### Oral questions.

1. State four methods of preserving ruminant products 4 marks
2. State four non ruminant products 4marks
3. State 2 importance's of processing ruminant products.