

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/04/5

Process Fermented Milk Products

July/August 2025



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

PRACTICAL ASSESSMENT

Time: 6 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to perform the following tasks;

Task 1:

Clean and sanitize the yoghurt processing tools and equipment

Task 2:

Process stirred flavored yoghurt

Task 3:

Package, Label and store the stirred Yoghurt

2. You are provided with the following resources to carry out the tasks:

- Stainless steel saucepan or pasteurizer
- Thermometer
- pH meter or pH strips

- Stainless steel ladle/spoon
- Measuring jugs/cups
- Incubator/water bath
- Refrigerator
- Timer or clock
- Food –grade plastic cups glass with lids
- Corn starch
- Fresh pasteurized milk
- Starter culture
- Sugar
- Flavours
- Sanitizing solution
- Clean water
- Weighing scale

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