

MODULE 1

DAIRY PLANT TECHNOLOGY

DA/OS/PM/CR/02/4/MA

PROCESS FLUID MILK PRODUCTS

SEPTEMBER-NOVEMBER 2025



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

PRACTICAL ASSESSMENT

INSTRUCTIONS TO THE CANDIDATE:

1. This unit of competence shall be assessed in three phases.
2. Each assessment session has the duration included in brackets
3. The phases of the assessment shall include a practical session and an oral assessment session.
4. The assessor will take photos and videos as you perform the tasks at critical points during the assessment.
5. Ensure all required resources for the assessment have been provided before beginning the assessment.

1. SECTION 1: PRACTICAL ASSESSEMENT 1 (4 HOURS)

Element Covered:

Process pasteurized milk

2. SECTION 2: PRACTICAL ASSESSEMENT 2 (4 HOURS)

Element Covered:

Process UHT milk

3. SECTION 3: PRACTICAL ASSESSEMENT 3 (4 HOURS)

Element Covered:

Process extended shelf life milk

NB: The assessor will proceed to ask you oral questions for 1 HOUR