

MODULE II

DAIRY PLANT TECHNOLOGY

DA/OS/PM/CR/03/4/MA

PROCESS FERMENTED 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 (6 HOURS)

Elements covered:

Produce yoghurt product

Produce cultured milk product

2. SECTION 2: PRACTICAL ASSESSEMENT 2 (8 HOURS)

Produce paneer cheese

Produce mozzarella cheese

Produce cream cheese

3. SECTION 3: PRACTICAL ASSESSEMENT 3 (8 HOURS)

Produce cheddar cheese

Produce gouda cheese

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