

MODULE 1

FOOD TECHNOLOGY

FOOD PROCESSING RAW MATERIAL PREPARATION

FOP/OS/FT/CR/01/5/MA

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 two phases.
2. Each assessment session has a duration included in brackets
3. The assessor will take photos and videos as you perform the tasks at critical points during the assessment.
4. Ensure all required resources for the assessment have been provided before beginning the assessment.

PRACTICAL ASSESSMENT 1 (3 HOURS)

Elements Covered

1. Raw materials received as per product specification
2. Inspection of raw materials for conformity

Tasks

You have been supplied with the following raw materials by a contracted supplier: milk, meat, oranges, tomatoes, and spinach. Perform the following tasks as per the product specifications for each item:

1. Receive and document the raw materials according to the product specifications.
2. Visually inspect and document the raw materials for conformity and non-conformity.

PRACTICAL ASSESSMENT 2 (3 HOURS)

Elements covered

1. Sorting and documentation of raw materials as per workplace requirements
2. Grading and documentation of raw materials as per workplace requirements

Tasks

1. Sort raw materials and maintain their records.
2. Grade raw materials and maintain their records.
3. Clean oranges as per product specifications.