

## **MODULE 2**

### **FOOD TECHNOLOGY**

#### **FOP/OS/FT/CR/05/5/MA**

### **PROCESS FRUITS AND VEGETABLE PRODUCTS**

**SEPTEMBER- NOVEMBER 2025**



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

*easytvet.com*

### **PRACTICAL ASSESSMENT**

#### **INSTRUCTIONS TO THE CANDIDATE:**

1. This unit of competence shall be assessed in **TWO** (within two months) phases.
2. Each assessment session has a duration included in brackets
3. Each phase of the assessment shall include a practical session only
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.

## **PRACTICAL ASSESSMENT 1 (2 HOURS)**

### **Elements Covered**

1. Process tomato products.

### **Tasks**

1. Assemble the ingredients and materials for processing tomato juice.
2. Process tomato juice using the **hot break method**.
3. Package the tomato juice appropriately.

## **PRACTICAL ASSESSMENT 2 (2 HOURS)**

### **Elements Covered**

1. Process jams.

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### **TASK**

1. Assemble the ingredients and materials for processing mango jam.
2. Process the mango jam.
3. Package the mango jam in a 500 ml glass bottle.

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