

**072104T4DPR**  
**Dairy Processing Level 4**  
**DA/OS /PM/CR/01/4/A**  
**Process Pasteurized Milk**  
**July/Aug 2023**



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

**PRACTICAL ASSESSMENT**

**Time: 4 Hours**

**INSTRUCTIONS TO CANDIDATE**

1. You are required to carry out the task below as per the instructions provided.

**This paper consists of TWO (2) printed pages.**

**Candidates should check the question paper to ascertain that all pages are  
printed as indicated and that no questions are missing.**

2. You are required to visit a dairy processing unit in your institution and carry out the following tasks;

- 1) **TASK 1**

Using the 500ml of raw milk, carry out the pasteurization process.

- 2) **TASK 2**

Carry out the homogenization processes using the pasteurized milk from task 1.

3. You are provided with the following materials;

- Pasteurization equipment
- Thermometer
- Clock/Timer
- Heat source
- Stirring utensils
- Homogenizer
- Raw milk 1Liter
- Homogenization pressure gauge
- Homogenization pressure adjustment
- Collection containers (milk cans or aseptic containers)