

**081205T4HPN**

**HORTICULTURE PRODUCTION LEVEL 5**

**HO/OS/HP/CR/05/5/B**

**Produce Mushrooms**

**Nov/Dec 2024**



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

**PRACTICAL ASSESSMENT**

**Time: 3 HOURS**

**INSTRUCTIONS TO CANDIDATE:**

1. You are required to perform the following tasks
  - i. **Prepare Mushrooms for pickling.**
  - ii. **Prepare pickling solution.**
  - iii. **Pickle the Mushrooms.**
2. You have been provided with the following resources for the practical tasks:

• Fresh Mushrooms	• Knife
• White vinegar	• Chopping board
• Water	• Paper towels
• Salt	• Clean cloth
• Sugar	• Gumboots
• Sterilized glass jars	• Hand gloves
• Large pot for boiling	• Facemask
• Mixing bowls	• Overall/Apron
• Serving spoon/ladle	