

**081206T4HPN**

**HORTICULTURE PRODUCTION LEVEL 6**

**HO/OS/HP/CR/05/6/B**

**Produce Mushroom**

**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 mushrooms**
  - iv. **Package mushrooms**
2. You have been provided with the following resources for the practical tasks:
  - Sauce pan/pot
  - A room with sink, water and table
  - Sufuria
  - Permanent marker pen
  - Weighing scale
  - Adhesive labels
  - Disposable hand towels
  - Soap
  - Source of clean water
  - Means of heating
  - ½ kg Mushroom
  - Vinegar (white/apple cider)
  - Salt
  - Sugar
  - Pickling jars
  - 2 Packaging materials  
(As needed eg Mason jars with lids, 250 ml each)
  - Spices (e.g., peppercorns, bay leaves, garlic, chili as desired)