

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/06/5/B

Process Fat Based Milk Products

Nov/Dec 2024



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

PRACTICAL ASSESSMENT

Time: 6 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to Produce Ice Cream
2. You have been provided with the following resources for the practical tasks:
 - 4 eggs
 - 100g of sugar
 - 1 tea spoon corn flour
 - 300ml double cream /heavy cream
 - 300ml full-fat milk
 - 1 vanilla pod
 - Bowls
 - Measuring cups and spoons

- Saucepan
- Whisk(electric)
- Heatproof spatula
- Fine-mesh sieve
- Ice cream maker
- Freezer container

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