

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/04/5/B

Process Fermented Milk Products

Nov/Dec 2024



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

Time: 4 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to Prepare Yoghurt
2. You are provided with the following materials;
 - 2 litres of raw milk
 - Starter culture (yogurt culture)
 - Thermometer
 - Stainless steel pot (5 litres)
 - Whisk or spoon
 - Sterilized Milk containers (5 litres)
 - Hand towel
 - Soap
 - Milking churn
 - Refrigerator
 - Thermometer
 - Milk Sieve
 - Source of heat