

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/07/5/B

Produce Cheese

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 perform the following tasks
 - i. Prepare to produce Cheese
 - ii. Produce Cheese and store it to age
2. You have been provided with the following resources for the practical tasks:
 - Raw Milk.
 - Culture bacteria
 - Rennet
 - Liquid soap
 - Water
 - Source of heat

- Large Stock Pot (10 liters)
- Waterproof Digital Thermometer
- Measuring Spoons and Cups
- Plastic Long-Handled Spoon (or skimmer)
- Plastic/ Enamel Large Bowl (15 liters)
- Cheese cloth
- Butter Muslin
- Plastic/Enamel Colander
- Refrigerator

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