

072105T4FTC

FOOD TECHNOLOGY LEVEL 6

FOP/OS/FT/CR/01/6/A

MANAGE QUALITY OF FOOD PRODUCTS

July/ August 2024



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

PRACTICAL ASSESSMENT

TIME: 4 HOURS

INSTRUCTIONS TO CANDIDATE:

- a) Do not write on the question paper
- b) A separate plain paper will be provided
- c) Return this paper to the assessor at the end of assessment

This tool consists of TWO (2) printed page.

**Candidate should check the question paper to ascertain that all pages are printed as indicated
and that no questions are missing**

PRACTICAL TASK

In this practical assessment, you are required to perform the following tasks;

Task 1: Demonstrate serial dilution for bacterial enumeration

You are provided with sterilized peptone water, maize flour sample, conical flask, test tubes and pipettes. Carry out serial dilutions up to 10^{-3} in preparation for bacterial enumeration of the maize flour sample.

Task 2: Reagent preparation and determination of titratable acidity of pineapple juice

From the solid reagent given, prepare 500 ml of 0.1N NaOH solution. Also prepare the food sample given to obtain clear juice for carrying out titration using 10 ml samples of the clarified juice.

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