

072106T4FTC

FOOD TECHNOLOGY LEVEL 6

FOP/OS/FT/CR/02/6

Process Food Products

July/August 2025



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

CUTTING LIST

S/NO	ITEMS	QUANTITY (per candidate)	PROVIDED BY
1.	Minced chicken meat	1kg	Institution
2.	Back fat	400g	
3.	Portable Water	1Lt	
4.	Salt	15g	
5.	Gelatin	70g	
6.	Corn starch	120g	
7.	Rusk	135g	
8.	Nutmeg	1g	
9.	Sugar	30g	
10.	Pink colour (food grade)	0.1g	
11.	Phosphate (Food grade)	10g	
12.	Monosodium glutamate (Food grade)	3g	
13.	Mixed spices	5g	

14.	Sodium metabisulphite (Food grade)	5g		
15.	Edible sausage casings	5 metres		
16.	Digital Weighing balance (accuracy 0.01g)	1 per 5 candidates		
17.	Sausage filler machine	2 per workshop		
18.	Parchment paper	1M ²		
19.	Labels (50 x 90mm)	2 pc		
20.	Sharp knife	1pc		
21.	Mixer	1 per 4 candidates		
22.	Mixing bowls/ basins	2pc		
23.	Whisks/ wooden spoon	1pc		
24.	Teaspoons	2pc		
25.	Table spoons	2 pc		
26.	Blender	1 per 5 candidates		
27.	Hair net	1 pc		
28.	Aluminium foil	1M ²		
29.	Writing material (foolscaps)	4 pc		
30.	Clean white lab coat	1pair		Candidate
31.	Pens	2pc		

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