

072106T4FTC

Food Technologist Level 6

FOP/OS/FT/CR/01/6

Manage Quality of 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.	DCPIP Solution (0.1% w/v)	50mL	Institution
2.	Ascorbic acid solid	5 grams	
3.	Fresh lemons	4 medium-size	
4.	Distilled water	500mL	
5.	Strainer/sieve	1	
6.	Volumetric flask (100 mL)	1	
7.	Burette (50 mL)	1	
8.	Pipette (10 mL)	1	
9.	Conical flask (250 mL)	3	
10.	Stand and clamp	1 pair	
11.	White tile	1	

<b>12.</b>	Digital weighing balance (0-300g)	1 per 5 candidates		
<b>13.</b>	Aluminium foil/ balance pan	1		
<b>14.</b>	Plastic beaker (50 mL)	2 pcs		
<b>15.</b>	Plastic beaker(200mL)	1 pc		
<b>16.</b>	Labels (small)	6		
<b>17.</b>	Gloves (latex)	1 pair		
<b>18.</b>	Stirring glass rod	1		
<b>19.</b>	Writing material	1 booklet		
<b>20.</b>	White lab coat	1		Candidate
<b>21.</b>	Calculator	1		
<b>22.</b>	Pens	1		
<b>23.</b>	Pencil	1		

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