

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)**

PRACTICAL ASSESSMENT

INSTRUCTIONS TO CANDIDATE

1. The paper consists of **one** task.
2. You are required to process fresh chicken sausage, package the product and assess it in terms of texture, appearance, flavour and consistency.
3. You will be provided with answer booklet on which to write.
4. Any written work should be submitted to the assessor at the end of the session.

5. You have been provided with the following resources

- Minced chicken meat
- Back fat
- Water
- Salt
- Gelatin
- Corn starch
- Rusk
- Nutmeg
- Sugar
- Food colour
- Phosphate
- Monosodium glutamate
- Mixed spices
- Sodium metabisulphate
- Edible sausage casings
- Digital Weighing balance
- Sausage filler machine
- Parchment paper
- Labels
- Sharp knife
- Mixer
- Mixing bowls/ basins
- Whisks/ wooden spoon
- Teaspoons
- Table spoons
- Blender
- Hair net
- Aluminium foil

TASK 1**Procedure**

1. Starting with one kilogram of minced chicken meat, process, package and present fresh sausages guided by the formulation below as per the standard operating procedure for fresh sausage production.

S/No	Ingredients	Quantities
1.	Minced chicken meat	3kgs
2.	Back fat	1 kg
3.	Water	0.9 L
4.	Salt	45g
5.	Gelatin	200g
6.	Corn starch	350g
7.	Rusk	400g
8.	Nutmeg	1g
9.	Sugar	30g
10.	Colour	0.1g
11.	Phosphate	10g
12.	Monosodium glutamate	7.5g
13.	Mixed spices	12.5g
14.	Sodium metabisulphite	7.5g

2. After processing the sausage, carry out product evaluation with respect to:
 - a) Texture
 - b) Flavour
 - c) Consistency
 - d) Appearance
3. Calculate the product yield.

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