

072106T4FTC

FOOD TECHNOLOGY LEVEL 6

FOP/OS/FT/CR/02/6/A

Process Food Products.

March/April 2025



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

PRACTICAL ASSESSMENT

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to perform the following task
 - i. To produce salad dressing and evaluate the product in terms of colour, flavor, consistency and mouth feel.

2. You have been provided with the following resources for the practical task:

- Salad oil
- Eggs
- Starch
- Vinegar
- White pepper powder
- Salt
- Sugar
- Mustard Paste
- Plastic bowl
- Sufuria
- Weighing balance.
- Plastic jars + lids
- Measuring cylinder
- Aluminium foil
- Source of heat
- 200ml beaker
- 10ml beaker
- 1000ml clear plastic jug
- Spoon
- Wooden spoon
- Labels (small)
- Labels (large)
- Nitrile gloves

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Procedure

1. Starting with 500g of salad oil, calculate the amount of other ingredients to be used for the salad dressing preparation as per the recipe below.

	INGREDIENTS	PROPORTIONS	QUANTITY REQUIRED
1.	Salad oil	5kg	500g
2.	Egg yolk	700g	
3.	Starch	250g	
4.	Vinegar	1.5litres	
5.	White pepper powder	50g	
6.	Salt	100g	
7.	Sugar	50g	
8.	Mustard Paste	50g	

2. Prepare the salad dressing as per the standard procedure.

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