

072106T4FTC

FOOD TECHNOLOGY LEVEL 6

FOP/OS/FT/CR/04/6

Develop New Food Products

July/August 2025



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

PRACTICAL ASSESSMENT

TIME: 4 HOURS

INSTRUCTIONS TO THE CANDIDATE

In this practical assessment;

1. You are required to produce 500g baked plantain crisps and present the packaged product to the assessor.
2. You will be provided with answer booklet on which to write.
3. Any written work should be submitted to the assessor at the end of the session.

4. You will be provided with the following resources.

- Semi ripe plantains
- Salt
- Lemons
- Knife
- Potable water
- Plastic zip bags
- Labels
- Lemon squeezer
- Zip lock bags
- Aluminum foil
- Weighing scale
- Potable water
- Chopping board
- Bowls (medium size)
- Labels
- Clean cloth

Task

You are required to produce 500g baked plantain crisps as per the following procedure;

Procedure

1. Preheat the oven at 160 °C.
2. Sort the plantains
3. Wash the plantains.
4. Peel the plantains
5. Dip the plantains in salty water.
6. Blanch the plantains immediately for five minutes
7. Slice the plantain into 2.5mm thick slices.
8. Dry the plantain slices with a clean dry cloth.
9. Weigh the sliced plantains

10. Spread individual slices on a baking tray.
11. Sprinkle lemon juice on the slices.
12. Place the tray with the plantain slices in the oven
13. Bake at 160 °C for 20 minutes or until crispy.
14. Remove and place the slices on grease proof paper.
15. Sprinkle lightly with salt.
16. Cool the baked salted plantain.
17. Package in low density polythene Zip lock bag.
18. Label the packaged plantain crisps

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