

072106T4FTC

FOOD TECHNOLOGY LEVEL 6

FOP/OS/FT/CR/04/6/A

Develop New Food Products

Nov/Dec 2024



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

PRACTICE

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INSTRUCTIONS TO CANDIDATE:

1. You are required to perform the following tasks
 - i. Develop cookies using rub in method from formulations 1 and 2, respectively.
 - ii. Evaluate your products from the two formulations and compare their properties in relation to colour, texture, volume, aroma and taste. Write a report of your assessment.
2. You have been provided with the following resources for the practical tasks:
 - Self-rising wheat flour
 - Spirulina powder
 - Hydrogenated palm oil
 - Sugar
 - Salt

- Eggs
- Lemon
- Cooling rack
- Grater
- Baking oven
- Labels
- Mixing bowls
- Plastic bowls
- Digital weighing balance
- Zip lock bags (Medium size)
- Stirrer /whisks
- Fine sieve
- Rolling pin
- Parchment paper
- Cookie cutter
- Aluminum sheet
- Pastry board
- Portable water
- PPEs

Formulation 1

Ingredient	Quantity (g)
Wheat flour	200
Beaten egg	41
Hydrogenated palm oil	84
Salt	1.4
Sugar	84

Formulation 2

Ingredient	Quantity (g)
Wheat flour	90% of 200
Spirulina powder	10% of 200
Hydrogenated palm oil	84
Salt	1.4
Sugar	84
Lemon peels	4

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