

081105T4DAP

DAIRY PLANT MANAGEMENT LEVEL 5

DA/OS/PM/CR/06/5

Process Fat Based Milk Products

July/August 2025



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

PRACTICE ASSESSMENT

Time: 3HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to perform the following tasks;

Task 1:

Clean and sanitize the processing tools and equipment

Task 2:

Separate cream from whole milk

Task 3:

Pasteurize and cool cream

2. You are provided with the following resources to carry out the tasks:

- Cleaning agents
- Sanitizers
- Cream Separator

- Milk cans
- Cleaning tools
- Potable water
- Chilled water
- Thermometer
- Refrigerator/Cold room
- Litre measures
- PH meter /pH strips
- Wooden ladle/spoon
- Agitator/Stirrer
- Timer or clock
- Batch pasteurizer /Heating mechanism
- Whole milk
- Sanitizing solution
- Weighing scale