

081105T4DAP**DAIRY PLANT MANAGEMENT LEVEL 5****DA/OS/PM/CR/04/5****Process Fermented Milk Products****July/August 2025**

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

S/N	ITEM	QUANTITY	PROVIDED BY:
1	Stainless steel saucepan/pasteurizer (5–10 litres capacity)	2 per	Institution
2	Food grade Thermometer (0–100°C)	1 per candidate	
3	PH meter /pH strips	1 per candidate	
4	Food –grade 1litre plastic cups glass with lids	3 pcs per candidate	
5	Stainless steel ladle/spoon	1 pc per candidate	
6	Measuring jugs /cups	1 pc per candidate	
7	Incubator/water bath (to maintain 42–45°C)	Enough for the candidates	
8	Refrigerator	1 per working area	
10	Timer or clock	1 pc per candidate	
11	Corn starch	1 sachet for 50 candidates	

12	Fresh Raw milk	2 liters per candidate	
13	Flavors(vanilla, fruit puree or straw berry)	40g per candidate	
13	Starter culture	5g per candidate	
14	Sugar	120g per candidate	
15	Food grade sanitizing solution	Enough for all candidates	
16	Clean water	Enough for all candidates	
17	Digital weighing scale	1 pc working area	
18	Sticky labels/stickers	2 pcs per candidate	
19	Hair nets	1 per candidate	Candidate
20	Hand gloves	1 pair per candidate	
21	Lab coats	1 per candidate	
22	Closed shoes	1pair per candidate	