

081106T4AEX

## AGRICULTURAL EXTENSION LEVEL 6

AGR/OS/EXT/CR/04/6

Printed By: Technical And Vocational College

Date: 21.11.2025 07:26 AM

Process Farm Products

November/December 2025

Printed By: And Vocational College Date: 21.11.2025 07:26 AM



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

### WRITTEN ASSESSMENT

Printed By: Technical And Vocational College

Date: 21.11.2025 07:26 AM

**Time: 3 HOURS**

Printed By Technical And Vocational College Date:

21.11.2025 07:26 AM

### INSTRUCTIONS TO CANDIDATE

1. The paper of **TWO** sections: **A** and **B**.

2. Answer **ALL** questions in section A and **ANY THREE** (3) questions in section B.

3. Marks for each question are indicated in the **brackets**.

4. Candidates are provided with a separate answer booklet

5. **DO NOT** write on this question paper.

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**This paper consists of FIVE (5) printed pages**

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**Candidates should check the question paper to ascertain that all pages are printed as indicated and that no questions are missing.**

## SECTION A (40 MARKS)

***Attempt All Questions in this Section***

1. A group of students Printed By: Technical And Vocational College  
Date: 21.11.2025 07:26 AM preserves food with food processing during a class discussion. As their group leader, State the differences between the two. (2 Marks)
2. Milk collection center must be kept fresh until it is delivered to a processing plant 30 km away. List THREE methods the center can use to preserve the milk. (3 Marks)
3. Consumers in towns complain that processed foods are less healthy than fresh ones. Identify THREE reasons why processed foods are considered less healthy. (3 Marks)
4. Canned foods may become unsafe for consumption if they undergo spoilage, which can usually be detected through observable changes. State THREE signs of food spoilage in canned products. (3 Marks)
5. Farmers make traditional fermented porridge (uji) for sale at cultural festivals. Identify THREE importances of fermentation in food processing. (3 Marks)
6. Working in a processing unit requires strict attention to safety in order to prevent accidents and injuries. List THREE safety measures that should be observed during processing. (3 Marks)
7. There are machines involved in the processing of agricultural produce, among them the hammer mill. Identify THREE advantages of using this type of mill. (3 Marks)
8. Drying fruits and vegetables offers several benefits to both consumers and producers. State FOUR advantages of dried fruits and vegetables. (4 Marks)
9. To ensure canned pineapples reach overseas markets in good condition, a company must use suitable packaging. Identify FOUR qualities that food packaging materials should have. (4 Marks)
10. A bakery notices that its bread develops mold within three days of baking. State FOUR factors that influence the shelf life of baked products. (4 Marks)

11. An investor plans to establish a new food processing plant. To ensure smooth operations and long-term success, several factors must be considered during the planning stage. List FOUR considerations that the investor should take into account when setting up the processing plant.

(4 Marks)

12. A farmers' cooperative plans to set up a facility for processing maize into flour. To ensure efficiency and quality, they need to choose suitable machines and equipment for the plant.

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Identify FOUR factors that would guide its choice of machines and equipment.

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(4 Marks)

## SECTION B (60 MARKS)

**Attempt THREE Questions in this Section**

13.

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a. Processing ~~of fruit's~~ <sup>Date: 21.11.2025 07:26 AM</sup> into wine involves several stages. Describe a step-by-step procedure involved in wine processing. (10 Marks)

b. A farmer's group plans to supply vegetables to a newly established processing plant. To ensure the final products meet market standards, the vegetables supplied must be carefully chosen. Explain FIVE factors the group should consider when selecting vegetables for processing. <sup>Printed By: And Vocational College Date: 21.11.2025 07:26 AM</sup> (10 Marks)

14.

a. After processing farm products, proper storage is necessary to preserve product quality and market value. To achieve this, certain conditions must be observed. Explain FIVE factors that should be considered when storing processed farm products. (10 Marks)

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b. A food company wants to expand its line of preserved products for supermarkets. Discuss FIVE modern methods of food preservation the company could use, giving suitable examples. <sup>Printed By: h Technical And Vocational College (10 Marks) Date: 21.11.2025 07:26 AM</sup>

15.

~~a. Joh farmer, is considering starting poultry meat value addition. Describe FIVE measures he needs to undertake to ensure compliance with relevant regulations in the~~

~~installation and operation of the facility.~~ <sup>Date: 21.11.2025 07:26 AM</sup> (10 Marks)

b. A cooperative society plans to mill maize flour for the local market. Discuss FIVE steps involved in the maize flour milling process. <sup>Date: 21.11.2025 07:26 AM</sup> (10 Marks)

16.

a. Milk cooling plant plays a critical role in preserving raw milk by quickly lowering its temperature to slow bacterial growth and spoilage. Describe the procedure of milk processing <sup>Printed By: Technical And Vocational College Date: 21.11.2025 07:26 AM</sup> in a milk cooling plant. (10 Marks)

b. A beekeeper has harvested raw honey and intends to process it for commercial use. Explain  
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FIVE different products that can be obtained through honey processing. (10 Marks)  
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