

**FACULTY OF ENGINEERING
DEPARTMENT OF CHEMICAL AND PROCESS ENGINEERING**

FINAL YEAR PROJECT REPORT

**DESIGN AND CONSTRUCTION OF A STEAMED CASSAVA MASHING
MACHINE.**

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“A Final Year Project Report submitted to the of Department of Chemical and Process Engineering as partial fulfilment of the requirement for the award of Bachelors of science in Agro Processing Engineering.”

May 2025

DECLARATION

We affirm that this report contains information that we have independently researched and compiled and has never been submitted to any university or any other academic institution in consideration for an academic award.

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APPROVAL.

This project about the design and construction of a steamed cassava mashing machine is being submitted with supervision and approval of;

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DEDICATION.

We dedicate this report to each and every one who has helped make it a reality and a success. To our families, whose steadfast encouragement and support have served as a cornerstone of our academic journey. Their support and belief in our capabilities have inspired us to continuously aim at achieving excellence.

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