

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CR/O1/5

Produce Yeast Products

July/August 2025



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

WRITTEN ASSESSMENT

Time: 3 HOURS

#### INSTRUCTIONS TO CANDIDATE

1. Marks for each question are indicated in the brackets.
2. Answer **ALL** questions in section **A** and **ANY THREE (3)** questions in section **B**.
3. The paper consists of **TWO** sections: **A** and **B**.
4. Candidates are provided with a separate answer booklet
5. **DO NOT** write on this question paper.

**This paper consists of FOUR (4) printed pages**  
**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)**

**Answer All the questions in this section.**

1. A baker requires certain ingredients when making yeast products. Identify FOUR basic ingredients used in bread making. (4 Marks)
2. When making bread, accurate weighing of ingredients is essential. Identify FOUR equipment used when weighing yeast product ingredients (4 Marks)
3. Yeast product dough undergoes various fermentation stages. State FOUR fermentation stages. (4 Marks)
4. Milk may be used in processing yeast products. State FOUR benefits of using milk powder in yeast products (4 Marks)
5. Dark crust color is a fault in yeast products. Highlight FOUR factors that cause dark crust in buns. (4 Marks)
6. When working in a bakery, a baker should wear certain protective clothing. Identify FOUR protective clothing worn by a baker (4 Marks)
7. Dough handling in yeast products is very crucial. List FOUR objectives of knock back. (4 Marks)
8. Fermentation of the dough can vary due to different factors. Highlight FOUR factors that may determine the fermentation time of yeast dough. (4 Marks)
9. Trainees were tasked with preparing yeast dough. State FOUR qualities of well mixed dough. (4 Marks)
10. Straight dough method is used in the production of yeast dough. Highlight FOUR advantages of using straight dough method. (4 Marks)

**SECTION B (60 MARKS)**

*Answer Any THREE Questions in This Section*

- 11.
- a) Bread-making process requires baking of products in an oven. Explain FIVE factors a baker should consider when choosing an oven. (10 Marks)
  - b) Yeast products require improvers to facilitate dough handling. Explain FIVE benefits of bread improvers. (10 Marks)
12. Bread products are assessed in either external or internal characteristics.
- a) Explain FIVE internal characteristics of quality bread. (10 Marks)
  - b) Explain FIVE factors that contribute to the production of quality bread (10 Marks)
13. Gluten plays an important role in the making of yeast products.
- a) Explain FIVE functions of gluten in yeast products (10 Marks)
  - b) Explain FIVE factors that influence the condition of gluten in the yeast dough (10 Marks)
- 14.
- a) Hygiene in the yeast production bakery is very crucial. Explain FIVE hygiene measures practiced by a baker to prevent food contamination. (10 Marks)
  - b) Bread wrapping is done using various types of materials. Explain FIVE disadvantages of wrapping bread using wax wrapper (10 Marks)

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