

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/10

Prepare Cakes

July/August 2025



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

**WRITTEN ASSESSMENT**

**Time: 3 HOURS**

**INSTRUCTIONS TO CANDIDATE**

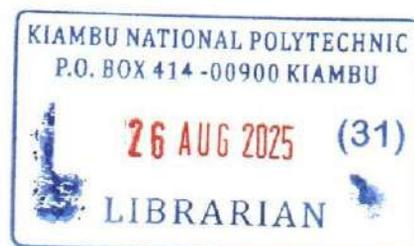
1. This paper consists of **TWO** sections: **A** and **B**.
2. Attempt **ALL** questions in section **A** and **ANY THREE** (3) questions in section **B**.
3. Marks for each question are indicated in the brackets.
4. Candidates are provided with a separate answer booklet
5. Do not write on the question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

**This paper consists of THREE (3) 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)**

*Attempt ALL the questions in this section.*

1. Differentiate between blending and creaming as used in cake production. (4 Marks)
2. Cakes come in different forms. State FOUR types of cakes. (4 marks)
3. Bakers are responsible for producing high quality baked products to clients. Identify FOUR factors in choosing raw materials for production. (4 Marks)
4. Human resource plays a major role in the running of any organization. Explain FOUR roles of staff in the bakery. (4 Marks)
5. As a baker, you are expected to have PPE's while in the bakery. Identify FOUR types of PPE's. (4 Marks)
6. Baking industry depends on creativity and innovation of entrepreneurs. Identify FOUR emerging trends in cake production. (4 Marks)
7. John is employed at Asike Bakers. Recently, he has had faced challenges with auditors at the firm due to lack of evidence of the bakery operations. State FOUR benefits of record keeping. (4 Marks)
8. Booker is a new employee at TIM Bakery, State FOUR personal hygiene practices he should adhere to while in the bakeshop. (4 Marks)
9. Baking process is a multistage process with careful considerations for high quality product. Identify FOUR factors considered during cake baking process. (4 Marks)
10. Control in cake production ensures quality during and after processing. Name FOUR characteristics of good quality cake. (4 Marks)



## SECTION B (60 MARKS)

*Attempt Any THREE Questions in This Section*

11. Mr. Ngumbao has been recently employed at Kombwayo Industries. He is tasked with the production of vanilla flavoured cakes.

- a) Describe FIVE internal characteristics of a good vanilla flavoured cake (10 Marks)
- b) Explain FIVE causes of crumbly crumb faults. (10 Marks)

12. Kolokol runs Sori Fresh Bakery, a client requires a 1 kg lemon flavoured cake for a graduation ceremony.

- a) Describe to him on FIVE legal requirements he should address when producing the cake. (10 Marks)
- b) Explain FIVE major ingredients needed for the production of the lemon flavoured cake (10 Marks)

13. Mabuoni is in business of producing cakes. He is to produce a Swiss roll cake for a client.

- a) Explain FIVE tools required for the production of Swiss roll cake. (10 Marks)
- b) Describe FIVE cake making techniques in cake production. (10 Marks)

14. A standard cake formula is critical for describing the way a bakeshop produces its cakes.

- a) Explain FOUR components of a standard cake recipe. (8 Marks)
- b) Below is a cake recipe for a 2kg lemon cake. Use the conversion factor method to calculate the amount of each ingredient she will need. (12 Marks)

Ingredient	Quantity
Flour	500g
Sugar	300g
Margarine	350g
Eggs	5 eggs
Milk	184ml
Vanilla extract	20 ml
Lemon	1
Baking powder	7g

