

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CC/01/6/A

Demonstrate Understanding of Baking Raw Materials Science

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. The paper consists of **TWO** sections: **A** and **B**.
3. Candidates are provided with a separate *Attempt* booklet
4. **DO NOT** write on this 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. Chocolate is an ingredient that is widely used in baking either in finishing or production. Outline **four** functions of chocolate in baking. (4 Marks)
2. For yeast to function and ferments the dough, necessary conditions are required State **four** favorable conditions for yeast to function (4 Marks)
3. Spices may be derived from the many plant fruits or leaves. Outline **four** functions of spices in baking (4 Marks)
4. Salt is commonly used in baking for adding flavor to the products. Highlight **four** classification of salt (4 Marks)
5. Flavoring agents are the largest group of food additives used in baking Identify **four** classification of flavoring agent. (4 Marks)
6. Emerging trends involves utilization of natural forms of sweeteners. State **four** functions of sweetening agents used in baked products (4 Marks)
7. Citrus fruits are used for flavoring due to the sour taste. State **four** citrus fruits used in baking. (4 Marks)
8. Milk is a perishable product that if not well stored in the bakery will lead to spoilage. Outline **four** advantages of using homogenized milk in a baking (4 Marks)
9. Chemical leavening is a mechanism used in baking to provide volume through release of gases. Highlight **four** chemicals leavening agent used in baking (4 Marks)
10. Cookies and other baked products made from shortening tend to be soft. Outline **four** characteristic of a good shortening (4 Marks)



**SECTION B (60 MARKS)**

*Attempt ALL the questions in this section.*

11. Orotij has been employed at wema Bakery. The supervisor would like to gauge his ability on standard purchasing qualities of the baking ingredients :
- a) Explain **five** qualities to consider when purchasing eggs (10 Marks)
  - b) Explain **five** ways in which we test freshness of eggs in a bakery (10 Marks)
12. Soft flour is used for production of cakes and cookies since it is able to give better products in short pastries
- a) Explain five characteristic of soft flour that makes it suitable for short pastry (10 Marks)
  - b) Explain five qualities of a good flour for bakers use. (10 Marks)
13. Decomposition of fats and oil leads to unpleasant color and odor.
- a) Explain five legal requirements for fats and oil (10 Marks)
  - b) Explain five importance fats and oil in baking (10 Marks)
14. Sugar is chemically called sucrose and it is naturally found in food such ass fruits vegetable and milk.
- a) Explain seven types of sugar used in baking (10 Marks)
  - b) Explain three classification of artificial sugar (10 Marks)

