

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/03/6/A

Manage Cake Decoration

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. During cake decoration selection of piping tips is very important to achieve the correct design and apply different techniques. Highlight **four** common nozzles tips used by a baker during decoration. (4 Marks)
2. Quirinius level 6 students has been tasked to gather tools for cake decoration to be used during the practical lesson. Identify **four** factors that should be considered when gathering tools for cake decoration. (4 Marks)
3. During cake decoration the key hygiene practice is to ensure cakes decorated are safe for consumptions .State **four** hygiene practices a baker should observe. (4 Marks)
4. Cross-contamination during cake decoration is very common among bakers. Highlight **four** measures to avoid cross-contamination during decorating. (4 Marks)
5. Bubbles appearing during the masking and decorating of cakes is very common. Outline **four** causes of bubbles appearing in buttercream. (4 Marks)
6. Using of food color in cake decoration enhances the beauty and appearance of the cake. Outline **four** effects of using too much food color. (4 Marks)
7. Record keeping is a key aspects in any organization. State **four** reasons for cake decoration record keeping. (4 Marks)
8. A bakery should be well stocked for ease of operation. State **four** cake decoration supplies that a baker is expected have in a bakery. (4 Marks)
9. There are various legislations put in place to help in enhancing quality and safety. As a baker, you are expected to comply with these laws. State **four** legal requirements you should follow. (4 Marks)
10. Packaging is very important to every customer especially during cake deliveries of cake. State **four** ways of packaging cakes. (4 Marks)

**SECTION B (60 MARKS)**

*Attempt Any THREE Questions in This section*

11. Cake decorating tools makes it easier for a baker to decorate and achieve the required outcome.
- a) Explain **five** ways of taking care and maintaining cake decoration tools. (10 Marks)
  - b) Explain **five** reasons why it is important to select the right equipment when working with plastic icing. (10 Marks)
12. In cake decoration choosing the right material is a key factor to achieve the aesthetic and the taste of the cake.
- a) Explain **five** factors to consider when selecting raw materials for cake decoration. (10 Marks)
  - b) Outline the process of preparing royal icing. (10 Marks)
13. Faults in cake decoration may occur during decoration.
- a) Explain **six** faults that may occur while decorating cake. (12 Marks)
  - b) Explain **four** importance of temperature control during cake decoration. (8 Marks)
14. Technology has contributed to the growth of cake decoration industry.
- a) Explain **five** ways in which technology cake decoration has influenced modern cake decoration. (10 Marks)
  - b) Identify **five** ways of managing cake decoration digital records. (10 Marks)