

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CR/03/5

Decorate Cakes

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. Answer **ALL** questions in section A and **ANY THREE** (3) questions in section B.
4. Candidates are provided with a separate answer booklet
5. **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. Modeling tools are used when working with plastic icing. Highlight FOUR types of modelling tools. (4 Marks)
2. Level five students were tasked to gather tools for cake decoration to be used during the practical lesson. State FOUR tools used in cake decoration. (4 Marks)
3. Cake decoration hygiene is very important. State FOUR hygiene practices a baker should observe. (4 Marks)
4. Flower nail is a tool used in cake decoration especially when using butter icing. Identify FOUR uses of a flower nail in cake decoration (4 Marks)
5. During cake decoration with plastic icing trimming of the icing can cause a lot of wastage. State FOUR ways of storing plastic icing left overs. (4 Marks)
6. Different techniques can be used in cake decoration. State FOUR piping techniques used for borders (4 Marks)
7. Record keeping is a key aspect in any organization. Highlight FOUR reasons for record keeping during cake decoration. (4 Marks)
8. A bakery should be well stocked for ease of operation. Identify FOUR cake decoration supplies in a bakery. (4 Marks)
9. Cake design is very important to a client. State FOUR ways to ensure symmetry of cake during cake decoration. (4 Marks)
10. Packaging is very important during cake deliveries. State FOUR ways of packaging cakes. (4 Marks)



SECTION B (60 MARKS)

Attempt Any THREE Questions in This section

11. Cake decorating techniques can be used to achieve quality decoration in cakes
- a) Explain FIVE cake decorating techniques that can be used by a baker. (10 Marks)
 - b) Explain FIVE reasons of decorating cakes (10 Marks)
12. In cake decoration choosing the right tools and equipment makes work easier
- a) Explain FIVE factors to consider when selecting tools for cake decoration. (10 Marks)
 - b) Describe FIVE ways of maintaining cake decorating tools (10 Marks)
13. Faults in cakes may occur during decoration.
- a) Outline the process of making butter icing (4 Marks)
 - b) Explain FOUR reasons for cracking of fondant (8 Marks)
 - c) Explain FOUR cake decoration processing faults (8 Marks)
14. Technology has contributed to the growth of cake decoration industry.
- a) Explain FIVE ways in which a baker can stay updated in cake decoration trends (10 Marks)
 - b) Explain FIVE causes of color oozing during decoration (10 Marks)

