

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/02/6/A

Manage Cake Production

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 answer 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. Personal hygiene during cake production is very important. State **four** situations where a baker should wash his hands during cake production. (4 Marks)
2. For proper rising of cake different leavening agents is used. Highlight **four** factors to consider when choosing a leavening agent. (4 Marks)
3. In a bakery workshop that produces different various types of cake, eggs are widely used in the processing of cakes. Outline **four** storage conditions of eggs in a bakery. (4 Marks)
4. In a cake production competition at the west bakery, bakers are expected to show their different skills in production of cakes. State **four** methods of cake making. (4 Marks)
5. Safety measures is an important aspects in a workshop to prevents accidents from occurring, as student in a baking class .Outline **four** safety measures to be observed . (4 Marks)
6. For additional of nutritional value in cakes nuts are widely used during the processing of cakes Highlight **four** types of nuts used in cake production. (4 Marks)
7. During a cake production practical class the cakes produced by the students lacked proper volume .Identify **four** causes of low volume in cakes. (4 Marks)
8. As a head baker one key duty is to come up with standard recipe for productions of cakes. Outline **four** guidelines that should be followed to produce cakes. (4 Marks)
9. During production of cakes fats and oil can be used in the processing of the cakes .state **four** functions of fats in cake production. (4 Marks)
10. A recipe is a guide that is used to assist during production of cakes. Identify **four** components in recipe. (4 Marks)

SECTION B (60 MARKS)

Attempt Any THREE Questions in This Section

11. Cake analysis is very important to baker since it helps to achieving standard quality of a product
 - a) Explain **five** internal characteristics to be included in a test bake. (10 Marks)
 - b) Explain **five** causes of sad and streaks at the bottom of the cake . (10 Marks)
12. Cheese can be used in cake production as a daily product for the processing and finishing of cakes for improvement of flavor
 - a) Explain **five** types of cheese used in cake production. (10 Marks)
 - b) Discuss **five** ways of storing cheese in a bakery. (10 Marks)
13. Structure formation in a cake is based on the types of ingredients used during cake production
 - a) Explain **six** factors to consider when choosing ingredients for cake making. (12 Marks)
 - b) Explain **four** main categories of ingredients in construction of cake formula. (8 Marks)
14. Quality control in a bakery is very important since it identifies and correct defects in cake production.
 - a) Explain **five** importance of quality control during cake production. (10 Marks)
 - b) Explain **five** areas in which quality control is very crucial in a bakery workshop. (10 Marks)