

O72106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/04/6/A

Manage Production of Pastry Products

July /August 2025



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

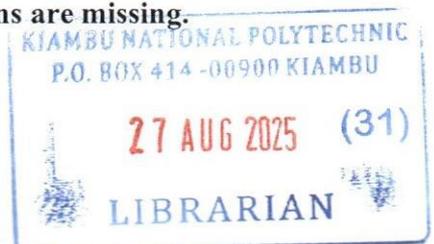
WRITTEN ASSESSMENT

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.

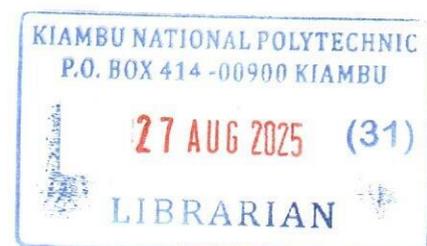
**This paper consists of THREE (3) printed pages
Candidates should check the question paper to ascertain that all pages are
printed as indicated and that no questions are missing.**



SECTION A (40 MARKS)

Attempt ALL the questions in this section.

1. Pastry products are mostly defined by their fillings which make them unique in both preparation and processing. State **four** types of sweet fillings used to fill pies. (4 Marks)
2. In a pastry workshop use of equipment is highly used to improve the productivity and make work easier during production. State **four** types of mechanical equipment used in a pastry workshop. (4 Marks)
3. During pastry practical in Koloit Technical Training Institute, students produced faulty pies. State **four** reasons for lack of volume in pastries. (4 Marks)
4. During production of puff pastries fat is mainly used as one the basic ingredients either as dough in fat or the rolling in fat. Highlight **four** functions of fat in puff pastries. (4 Marks)
5. During practical lessons, hygiene should be observed keenly to enhance quality production of pastry products that are safe for human consumptions. Highlight **four** pastry hygiene measures to observe in the preparation of pastries. (4 Marks)
6. During lamination of the dough rolling and pinning out is very important process since it determines the thickness and the volume of the pastry. Enumerate **four** effects of too much rolling in pastries. (4 Marks)
7. Level six student has been tasked to plan and do a costing for an event of the young catholic kids' cultural day. The organization preferred short pastry product due their size taste and uniqueness. Identify **four** types of short pastries. (4 Marks)
8. Most bakeries are very creative in the way they package their products especially the most perishable goods. Packaging should ensure that the product remains fresh as per the customers' specifications. Highlight **four** types of packaging materials used in a bakery (4 Marks)
9. Accidents are commonly found in a pastry workshop despite of the safety precautions taken. Highlight **four** accidents that are likely to occur during a pastry practical class. (4 Marks)
10. The end product of a pastry can be a key aspect in the attraction of customer, glaze can be used in the finishing product of the pastry for various purpose. State **four** uses of glazes in pastries. (4 Marks)



SECTION B (60 MARKS)

Attempt Any THREE Questions in This Section

11. Incorporation of pastry fat during lamination of the pastries can be done in different ways and still achieve good layering of dough and fat layers.
- a) As a pastry student, explain **five** steps followed when laminating pastries dough using the French method. (10 Marks)
 - b) Explain **five** qualities of a good puff pastry product. (10 Marks)
12. Creativity is an art that is required in pastry for development of new products. It can be done by introducing new ingredients and shapes to the products.
- a) Explain **five** ways of garnishing short pastries before presentation. (10 Marks)
 - b) Explain **five** pastry processing faults that may occur during preparation of pastries(10 Marks)
13. During the setting up of a pastry workshop, the government has set legal requirement rules a bakery should adhere to before starting operating.
- a) Explain **five** legal requirements needed before starting a bakery. (10 Marks)
 - b) Explain **five** advantages of using standard recipes when preparing pastries. (10 Marks)
14. As a pastry chef of a large four-star hotel, you have been requested by the manager to justify the production of different categories of pastry in your bakery rather than purchasing frozen or pre-baked items.
- a) Describe **four** categories of pastries produced in a bakery establishment giving **two** example in each. (12 Marks)
 - b) Explain **four** moistening agents that can be used in the production of pastries. (8 Marks)

