

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CC/O2/5

Demonstrate Understanding of Plant and Equipment

July/August 2025



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

WRITTEN ASSESSMENT

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE

1. This paper consists of **TWO** sections: **A** and **B**.
2. Answer **ALL** questions in section A and **ANY THREE** (3) questions in section B.
3. Marks for each question are indicated in the brackets.
4. Candidates are provided with a separate answer booklet
5. Do not write on the 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)

Answer ALL questions in this section.

1. During an inspection, several personnel safety issues were identified in a bakery. State FOUR safety precautions observed to prevent hazards. (4 Marks)
2. A bakery worker complains of physical strain due to manual handling of dough batches. State FOUR dough handling equipment that can be used to solve the problem. (4 Marks)
3. Electric faults are major causes of fire outbreak in a bakery workshop. State FOUR ways of keeping personnel safe from electric fire hazards (4 Marks)
4. Good hygiene practices ensure safety and quality of baked products. State FOUR hygiene measures observed by a baker. (4 Marks)
5. You're tasked with selecting cutting equipment of high-volume dough production. Identify FOUR dough cutting equipment in a bakery. (4 Marks)
6. Stainless steel is used in construction of bakery workbenches. List FOUR advantages of using stainless steel in construction of bakery workbenches. (4 Marks)
7. Proofers provide optimum conditions for dough fermentation. State FOUR conditions necessary to aid fermentation in the proofer. (4 Marks)
8. Baking tins are important in developing crust color, flavor and uniformity of baked products. State FIVE types of materials used in the construction of baking tins. (4 Marks)
9. Bakeries are equipped to prevent risks such as burns, cuts, and slips. List FOUR essential items that should be included in a well-equipped first aid kit in a bakery plant. (4 Marks)
10. Regular maintenance keeps equipment in good condition. State FOUR reasons for regular maintenance of equipment. (4 Marks)

SECTION B (60 MARKS)

Attempt Any THREE Questions in This Section

11. Plant hygiene activities ensure physical and microbial cleanliness in a bakery.
- a) Explain FIVE bakery hygiene practices used to prevent contamination. (10 Marks)
 - b) Outline the six stage cleaning procedure in a bakery workshop. (6 Marks)
 - c) Differentiate between disinfection and sterilization in hygiene practices (4 Marks)
12. Bakery equipment are important during production of quality baked goods.
- a) Explain FIVE desirable characteristics of cake mixers. (10 Marks)
 - b) Explain FIVE factors to consider when buying bakery equipment. (10 Marks)
13. A safety drill was conducted at Pala Bakeries to assess the bakery's readiness for emergencies.
- a) Explain FIVE types of emergencies that are likely to occur in the establishment (10 Marks)
 - b) Outline FIVE guidelines followed in case of fire outbreak. (10 Marks)
14. A good bakery layout ensures maximization of resources and space to increase productivity.
- a) Explain FIVE sections of a bread bakery workshop (10 Marks)
 - b) Outline a flowchart for a pizzeria bakery . (10 Marks)

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