

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CR/01/5

Produce Cakes

July/ August 2025



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

**WRITTEN ASSESSMENT**

**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 guide consists of TEN (10) printed pages.**

**Assessor should check the guide to ascertain that all the pages are printed as indicated and that no questions or answers are missing.**

**SECTION A: (40 Marks)**

**Attempt ALL questions in this section**

1. Cake batter is the dough used to make cakes. Differentiate between folding and cutting methods as used in cake batter making. (4 Marks)
2. Personnel safety must be adhered to for the wellbeing of both employees and clients. List FOUR safety precautions taken when working in the bakery. (4 Marks)
3. Documentation is performed in bakeries for seamless production operation. State FOUR benefits of record keeping in a bakery workshop. (4 Marks)
4. The quality of cakes depends on selection of ingredients and their functions. State TWO types of cake and one example in each category. (4 Marks)
5. A cake is termed sinking when there is uneven rise and a subsequent collapse in the center of the cake as it cools down. State FOUR causes for sinking cakes. (4 Marks)
6. A baker reduces the sugar in a cake recipe. State FOUR effects of reducing sugar on a cake recipe (4 Marks)
7. Cake production are guided by legal requirements to ensure quality and safety. Highlight FOUR health requirements that must be adhered to in the bakery. (4 Marks)
8. Different tools and equipment are used in the preparation and baking of cakes. Name FOUR tools used in the preparation of cake batter. (4 Marks)
9. Cake baking is a controlled process as it determines the quality of the final product. Explain the coagulation of proteins during the baking process. (4 Marks)
10. There are various packaging materials used on bakery products. List FOUR materials commonly used for packaging cakes (4 Marks)

**SECTION B: (60 Marks)**

**Answer ANY THREE questions in this section.**

11. You're shortlisted for an interview for a role as Baking Technologist. The interview panel would like to understand the skill level you possess for the job responsibilities;
- a) Explain to the panel the role of any FIVE major ingredients used in cake baking. (10 Marks)
  - b) Outline the procedure for producing a marble cake. (10 Marks)
12. You're the Head of section of Cake baking. A newly employed baker needs to be orientated about cake production.
- a) Describe FIVE cake batter making methods (10 Marks)
  - b) Describe FIVE common faults likely to occur when using the methods above. (10 Marks)
13. Bakeshops have mitigation measures to prevent accidents that are likely to occur.
- a) Describe FIVE safety precautions to be observed in a bakery plant (10 Marks)
  - b) Outline the procedure on how to administer First Aid to a baker who has collapsed. (10 Marks)
14. Quality control and assurance are activities that identifies and prevents defects in finished baked products.
- a) Explain FIVE importance of quality control in a bakery workshop. (10 Marks)
  - b) Explain FIVE areas of quality assurance considered in a bakery workshop. (10 Marks)

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