

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CR/04/5

Produce 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. Answer **ALL** questions in section **A** and **ANY THREE (3)** questions in section **B**
3. The paper consists of **TWO** sections: **A** and **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)

Answer ALL the questions in this section.

1. Pastries can be made from variety of ingredients to have different products. State FOUR types of fillings for pies. (4 Marks)
2. Tools facilitate production of pastries. Identify FOUR tools used in production of Danish pastries. (4 Marks)
3. Faults can be found during baking pastries. State FOUR reasons for lack of volume in a puff pastry. (4 Marks)
4. During production of pastries water is used as one of the basic ingredients. Highlight FOUR functions of water in production of puff pastries. (4 Marks)
5. Hygiene is important during production of pastry products. Identify FOUR personal hygiene measures observed during preparation of Swahili pastries. (4 Marks)
6. In the processing of pastries, guidelines are followed to avoid faults. Highlight FOUR effects of too much rolling in puff pastries. (4 Marks)
7. Mutua has been tasked to produce Danish pastries in Kianyaga hotel for people attending a conference meeting. Identify FOUR types of Danish pastries. (4 Marks)
8. Bakeries have different ways of packaging their baked products. Highlight FOUR reasons for packaging short pastry products (4 Marks)
9. When producing pastries, safety measures are followed. State FOUR safety precautions observed during pastry production. (4 Marks)
10. Trainees in a baking technology class are learning how various pastries are produced using different methods. Highlight FOUR methods of pastry dough preparation. (4 Marks)



SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

11. Pastry products are consumed differently depending on the occasion.
- a) Describe FOUR categories of pastries giving TWO examples for each (8 Marks)
 - b) State TWO possible causes for each of the following faults in pastry
 - i. Hard tough pastry (2 Marks)
 - ii. Blistered pastry (2 Marks)
 - iii. Fragile and crumbly Pastry (2 Marks)
 - c) State SIX hygiene measures observed by a chef when preparing pastry products. (4 Marks)
12. A pastry chef should be creative when working with pastries to achieve a quality product.
- a) Explain FIVE ways of finishing choux pastries before presentation. (10 Marks)
 - b) Explain FIVE external characteristics of a quality pastry. (10 Marks)
13. The manager of your establishment has requested you to introduce powder aerated goods in the pastry section so as to have a variety for customers to choose from.
- a) Outline the procedure of preparing Chelsea buns (10 Marks)
 - b) Explain FIVE advantages of using standard recipes when preparing pastries. (10 Marks)
14. There are different types of pastries produced in a bakery.
- a) Identify FIVE categories of pastries giving ONE example in each (10 Marks)
 - b) Explain FIVE precautions taken in a pastry workshop to reduce fire accidents. (10 Marks)



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