

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/09/5

Prepare Pastries

July/August 2025



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

**CUTTING LIST**

| S/NO | ITEMS              | QUANTITY<br>(per candidate) | PROVIDED BY |
|------|--------------------|-----------------------------|-------------|
| 1.   | Wheat flour        | 400g                        | Institution |
| 2.   | Salt               | 5g                          |             |
| 3    | Eggs               | 1pc                         |             |
| 4    | Margarine          | 200gms                      |             |
| 5    | Vegetable fat      | 50gms                       |             |
| 6    | Ripe bananas       | 2 pcs                       |             |
| 7    | Red plum jam       | 100gms                      |             |
| 8    | Sugar              | 100g                        |             |
| 9    | Lemons             | 1pc                         |             |
| 11   | Milk               | 200ml                       |             |
| 12   | Beans              | 100gms                      |             |
| 13   | Grease proof paper | 1pc                         |             |
| 14   | Custard powder     | 20gms                       |             |

|           |                           |        |           |
|-----------|---------------------------|--------|-----------|
| <b>15</b> | Apricot jam               | 50gms  |           |
| <b>16</b> | Fully equipped kitchen    | Shared |           |
| <b>17</b> | Personal protective gears | 1set   | candidate |

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