

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/02/6

Manage Cake Production

July /August 2025



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

**CUTTING LIST**

S/NO	ITEMS	QUANTITY (per candidate)	PROVIDED BY
1.	Margarine	250g	Institution
2.	Sugar	500g	
3.	Eggs	13 pieces	
4.	Wheat Flour	1000g	
5.	Passion essence	10ml	
6.	Cocoa powder	50g	
7.	Baking powder	50g	
8.	Milk	500ml	
9.	Raisins	50g	
10.	Vanilla essence	10ml	
11.	Sultanas	50g	
12.	Cinnamon powder	10g	
13.	Mixed spices	10g	
14.	Vegetable oil	110ml	

<b>15.</b>	Oranges	1 piece	
<b>16.</b>	Salt	5g	
<b>17.</b>	Fresh orange juice	60ml	
<b>18.</b>	Functional workshop	Shared	
<b>19.</b>	PPE's	Full set	Candidate
<b>20.</b>	Writing equipment (pens, foolscaps)	Sufficient	

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