

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/ OS/BT/CR/04/6/A

Manage Production of Pastry products

July/August 2025



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

**CUTTING LIST**

S/NO	ITEMS	QUANTITY (per candidate)	PROVIDED BY
1.	Wheat flour	1.5kg	Institution
2.	Castor sugar	300g	
3.	Margarine	250g	
4.	Pastry margarine	200g	
5.	Ginger powder	5g	
6.	yeast	10g	
7.	Salt	10g	
8.	Desiccated coconut	50g	
9.	Milk powder	100g	
10.	Baking powder	10g	
11.	Functional workshop	Shared	
12.	fat	10g	
13.	PPEs	Full set	Candidate
14.	Writing materials	enough	

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