

072106T4BAK
BAKING TECHNOLOGY LEVEL 6
FOP/OS/BT/CR/01/6/A
Manage Production of Yeast 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	1800g	Institution
2.	Milk powder	20g	
3.	Sugar	60g	
4.	Salt	20g	
5.	Vegetable Fat	60g	
6.	Yeast	30g	
7.	lemons	2pcs	
8.	Dried fruits	25g	
9.	Mixed spices	10g	
10.	oil	15ml	
11.	PPEs		Candidate
12.	Writing material (pens, foolscaps)	Sufficient	

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