

**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)**

*easyvet.com*

**CUTTING LIST**

**This paper consists of TWO (2) printed pages**

<b>S/NO</b>	<b>ITEMS</b>	<b>QUANTITY (per candidate)</b>	<b>PROVIDED BY</b>
<b>1.</b>	Wheat flour	600g	<b>Institution</b>
<b>2.</b>	Salt	10g	
<b>3.</b>	Margarine	200g	
<b>4.</b>	Bread crumbs	50g	
<b>5.</b>	Pastry margarine	150g	
<b>6.</b>	Minced meat	150g	
<b>7.</b>	Vanilla essence	5ml	
<b>8.</b>	Egg	1pc	
<b>9.</b>	Castor sugar	150g	
<b>10.</b>	Milk	70ml	
<b>11.</b>	Onions	50g	
<b>12.</b>	White pepper	2 g	
<b>13.</b>	Writing materials	(3 foolscaps, 1 pens)	
<b>14.</b>	PPEs	Full set	<b>Candidate</b>

**THIS IS THE LAST PRINTED PAGE**