

**072105T4BAK**

**BAKING TECHNOLOGY LEVEL 5**

**FOP/OS/BT/CR/01/5**

**Produce Yeast Products**

**July /August 2025**



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

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**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	1300g	<b>Institution</b>
<b>2.</b>	Cinnamon powder	20g	
<b>3.</b>	Sugar	180g	
<b>4.</b>	Salt	20g	
<b>5.</b>	Fat	100g	
<b>6.</b>	Yeast	20g	
<b>7.</b>	Milk powder	10g	
<b>8.</b>	PPEs	1 set	<b>Candidate</b>
<b>9.</b>	Writing material (pens, foolscaps)	Sufficient	

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