

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/05/6/A

Manage Bakery Products Quality

July /August 2025



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

PRACTICAL ASSESSMENT

Time: 6 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to perform the following tasks
 - i. Bread test baking
 - ii. Cake test baking
2. You have been provided with the following resources for the practical tasks:
 - *A fully equipped and safe kitchen*
 - *Timer or watch*
 - *Recording sheets and pen*
 - *Basic ingredients for the products*

Attached are procedure for:

- *Bread test bake (Appendix I)*
- *Cake test bake (Appendix II)*

APPENDIX I: BREAD TEST BAKE (TWO LOAVES EACH)

Ingredients for different batches

	Control	Batch II (no fat)	Batch III (7% fat)
Ingredient	Quantity	Quantity	Quantity
Wheat flour	500g	500g	500g
Fat	10g	0g	35g
Sugar	10g	10g	10g
Yeast	7.5g	7.5g	7.5g
Water	300ml	300ml	300ml
Salt	5g	5g	5g

a) Prepare and bake three batches of tin loaves bread using a varying amounts of fat

	1 st bulk
Control	70% fat
Batch II	No fat
Batch III	7% salt

Procedure

- i. Sieve the wheat flour
- ii. Mix the ingredients to form a homogenous mass
- iii. Knead until gluten is formed
- iv. Vary time for 1st bulk fermentation batches
- v. Knock back the dough
- vi. vary time for 2nd bulk fermentation
- vii. Mold the dough and put into the bread tin
- viii. Vary time for final proof of the dough
- ix. Bake the breads

- x. Assess the bread

Report

- i. Assess all the internal and external characteristics of Batch II and Batch III in comparison with the control and write a report.

APPENDIX II: CAKE TEST BAKE (TWO CAKES EACH)

Ingredients

	Control	20% margarine	100% margarine
Ingredient	Quantity	Quantity	Quantity
Wheat Flour	500g	500g	500g
margarine	350g	100g	500g
Sugar	300g	300g	300g
Margarine	350g	350g	350g
Baking powder	5g	5g	5g
Eggs	7 pcs	7 pcs	7 pcs

Prepare and bake the following batches with varying amount of margarine

Batch I: Control

Batch I: 20% margarine

Batch II 100% margarine

Procedure

1. Pre heat the oven at 180° C
2. Grease and line the baking tins with grease proof paper
3. Weigh the ingredients accurately
4. Cream in the margarine and sugar until it's light and fluffy.
5. Add the eggs gradually and mix.
6. Sift the flour and baking powder
7. Vary the margarine in three batch requirements
8. Fold in the dry ingredients
9. Deposit the cake butters into baking tins

10. Bake the cakes
11. Cool the cakes
12. Assess the cakes

Report

- i. Assess all the internal and external characteristics of Batch II and Batch III in comparison with the control and write a report.

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