

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/02/6

Manage Cake Production

July /August 2025



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

PRACTICAL ASSESSMENT

Time: 4 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to perform the following tasks
 - i. Produce a 500g chocolate cake.
 - ii. Produce a 500g lemon cake.
 - iii. Produce 500g passion chiffon cake
2. You have been provided with the following resources for the practical tasks:
 - *Fully equipped bakery plant.*
 - *Ingredients.*
 - *Wall clock.*
 - *Writing materials.*
 - *Recipes*
 - ✓ *Marble cake*
 - ✓ *Fruit cake*
 - ✓ *Orange chiffon cake*

APPENDICES – RECIPES

APPENDIX I: PRODUCE CHOCOLATE CAKE

Ingredient	Quantity
Margarine	120g
Sugar	120g
Eggs	3
Vanilla essence	10ml
Wheat Flour	250g
Cocoa powder	50g
Baking powder	2,5g
Milk	250ml

Procedure

- i. Pre heat the oven at 180° C
- ii. Grease and line the baking tin with grease proof paper
- iii. Weigh the ingredients and sift dry ingredients.
- iv. In a bowl, cream the margarine and sugar until light and fluffy.
- v. Add eggs gradually into the mixture and continue mixing.
- vi. Fold in the flour and baking powder..
- vii. Add cocoa powder into one of the bowls and mix.
- viii. Deposit the cake batter into the baking tin.
- ix. Bake the cake.
- x. Cool the marble cake
- xi. Present the marble cake.

APPENDIX II: PRODUCE LEMON CAKE

Ingredient	Quantity
Margarine	120g
Sugar	120g
Eggs	4
lemons	2pcs
Wheat Flour	250g
Baking powder	5g

Procedure

- i. Grated the lemon zest
- ii. Pre heat the oven at 180⁰ C
- iii. Grease and line the baking tin with grease proof paper
- iv. Weigh the ingredients and sift dry ingredients.
- v. In a bowl, cream the margarine and sugar until light and fluffy.
- vi. Add eggs gradually into the mixture and continue mixing.
- vii. Fold in the dry ingredients.
- viii. Add in lemon juice.
- ix. Deposit the cake batter into the cake tin.
- x. Bake for 45 minutes
- xi. Cool the fruit cake
- xii. Present the fruit cake.

APPENDIX III: PRODUCE PASSION CHIFFON CAKE

Ingredients.

Ingredient	Quantity
Vegetable oil	100ml
Eggs	6 pcs
Sugar	125g
Passion	1piece
Vanilla essence	10ml
Wheat Flour	250g
Baking powder	15g
Passion essence	10ml
Water	30ml

Procedure

- i. Pre heat the oven at 180° C
- ii. Grease and line the baking tin with grease proof paper
- iii. Weigh the ingredients and sift dry ingredients and add half the quantity of the sugar.
- iv. In a bowl, mix the oil, egg yolks, water and passion juice or the passion essence,
- v. Add the liquid mixture to the dry ingredients.
- vi. In a separate bowl, whisk the egg whites until foamy. Slowly beat in the remaining sugar and continue whisking until the egg whites are stiff.
- vii. Fold one third of the egg white into the batter to lighten it and the remaining egg whites into the batter.
- viii. Deposit the cake batter into the cake tin.
- ix. Bake for 45 minutes
- x. Cool the passion chiffon cake
- xi. Present the passion chiffon cake.