

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/ OS/BT/CR/04/6/A

Manage Production of Pastry products

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 8 portions of croissants
 - ii. Produce 15 portions of coconut buns
 - iii. Produce 15 portions of ginger biscuits
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 recipe cards for:

- Croissants (Appendix i)

- Coconut buns (Appendix ii)
- Ginger biscuits (Appendix iii)

APPENDIX I: CROISSANTS (16 PORTIONS)

Ingredients	Quantities (16 portions)
Wheat flour	500g
Castor sugar	20g
Salt	7.5g
Yeast	10g
Fat	20g
Water	300ml-320ml
Pastry margarine	200g
Milk powder	10g

Pastry dough preparation.

- i. Sieve the flour,
- ii. Make a dough of (flour, salt, yeast, fat, water milk powder)
- iii. Knead the dough to form the gluten
- iv. Relax the dough in a cool place for 10 minutes
- v. Cut a cross halfway through the dough and pull out the corners to form a star shape.
- vi. Roll out the points of the star square, leaving the center thick.
- vii. Place the margarine on the center of the dough
- viii. Fold over the flaps,
- ix. Pin out and fold into three parts
- x. Fold 3 times into three parts
- xi. Keep the dough cool and give a 20-30 minutes
- xii. Pin out the dough 20 by 18cm
- xiii. Cut into equal triangles
- xiv. Wet the dough and roll into a crescent shape
- xv. Put them in a tray and egg wash
- xvi. Bake at 220- 230degree for 20 minutes

APPENDIX II: COCUNUT BUNS

Ingredients	Quantities (15 portions)
Plain flour	500g
Baking powder	20g
Castor sugar	200g
Margarine	200g
Milk	150-160 ml
Desiccated coconut	100g

Procedure

- i. Sieve the flour and baking powder
- ii. Rub in the margarine finely
- iii. Sugar is dissolved in the milk and four slowly drawn in all the ingredients without kneading
- iv. Make a ball shaped dough
- v. Roll out on a floured surface, cut with a 8cm round cutter
- vi. Egg wash and dip them in desiccated coconut,
- vii. Bake at 200 degrees for 15 minutes

APPENDIX III: GINGER BISCUITS.

Ingredients	Quantities (15 portions)
Wheat flour	250g
Ginger powder	4g
Margarine	150g
Castor sugar	125g
Milk	10ml

Procedure

- i. Sieve the flour and baking powder and ginger powder
- ii. Rub in the margarine finely
- iii. Sugar is dissolved in the milk and four slowly drawn in all the ingredients without kneading
- iv. Make a ball shaped dough

- v. Roll out on a floured surface, cut with a 2cm round cutter
- vi. Bake at 170 degrees for 15 minutes with an extra tray

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