

**072106T4BAK**

**BAKING TECHNOLOGY LEVEL 6**

**FOP/OS/BT/CR/01/6/A**

**Manage Production of Yeast Products**

**July /August 2025**



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

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**PRACTICAL ASSESSMENT**

**Time: 4 HOURS**

**INSTRUCTIONS TO CANDIDATE:**

1. You are required to perform the following tasks
  - i. Produce 2 loaves of Milk bread meal bread (400g each)
  - ii. Produce 15 portions of fruit buns (60g each)
  - iii. Produce 15 portions of Lemon dinner rolls (60g each)
2. You have been provided with the following resources for the practical tasks:

Ensure you have the following resource for the activities

- *Well-equipped and safe bakery workshop*
- *Timer/clock*

- *Recording sheet and pen*

Recipe cards for

- *Milk bread (Appendix i)*
- *Fruit buns (Appendix ii)*
- *Lemon dinner rolls (Appendix iii)*

#### **APPENDIX I :( MILK BREAD) 2 LOAVES (400g each)**

<b>Ingredients</b>	<b>Quantities</b>
Wheat Flour (soft)	500g
Milk powder	20g
vegetable fat	10g
Salt	5g
Water	300ml
Sugar	10g
Yeast	7.5g

#### **PROCEDURE**

- Sieve the white flour
- Mix the ingredients to form a homogenous mass
- Knead until gluten is formed
- 1<sup>st</sup> bulk fermentation
- Knock back the dough
- Weigh the dough into two equal parts
- Mold the dough and put into the bread tin
- Final proof the dough
- Bake the breads

#### **APPENDIX II: (FRUIT BUNS) 15 PORTIONS (60g each)**

<b>Ingredients</b>	<b>Quantity</b>
Wheat Flour	500g
Yeast	10g
Salt	5g
Sugar	25g

Fat	25g
Water	300ml
Fruits(Sultanas or raisins)	25g

### **PROCEDURE**

- i. Sieve the white flour
- ii. Mix the ingredients to form a homogenous mass
- iii. Knead until gluten is formed
- iv. 1<sup>st</sup> bulk fermentation
- v. Knock back the dough
- vi. Add the soaked fruits
- vii. Weigh the doughs into 60g
- viii. Mold the dough into rolls and put into a baking tray
- ix. Egg wash the buns
- x. Final proof the buns until the required shape
- xi. Bake for 10 – 15 min
- xii. Cool the buns

### **APPENDIX III (LEMON DINNER ROLLS) 15 PORTIONS (60g each)**

<b>Ingredients</b>	<b>Quantity</b>
Wheat Flour	500g
Yeast	10g
Salt	5g
Sugar	25g
Grated lemons	1.5g
Mixed spices	5g
Lemon flavor	1.5g
Fat	25g
Water	300ml

### **PROCEDURE**

- i. Sieve the white flour

- ii. Mix the ingredients to form a homogenous mass
- iii. Knead until gluten is formed
- iv. 1<sup>st</sup> bulk fermentation
- v. Knock back the dough
- vi. Weigh the doughs into 60g
- vii. Mold the dough and put into a baking tray
- viii. Egg wash the buns
- ix. Bake for 10 -15 min
- x. Cool the buns

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