

**072106T4BAK**

**BAKING TECHNOLOGY LEVEL 5**

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

**PRODUCE CAKES**

**July/ August 2025**



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

**PRACTICAL ASSESSMENT**

**TIME: 4 HOURS**

**INSTRUCTIONS TO THE CANDIDATE**

In this assessment, you are required to complete the following tasks:

1. Plan, prepare, and present each of the following
  - a) 500g red velvet cake using whisking method
  - b) 500g of carrot cake using creaming method
- a) The candidate has **4 hours (4)** to prepare, produce and present the products.
2. The following resources will be provided:
  - a) Fully equipped and safe bakery.

- b) Timer/ watch
- c) Recording sheet and pen
- d) Ingredients
- e) Recipe cards for:
  - Red Velvet cake (Appendix I)
  - Carrot cake (Appendix II)

## APPENDICES – RECIPES

### Appendix I: Red Velvet cake

Ingredients	Quantity
Eggs	10
Egg yolk	60g
Caster Sugar	200g
Wheat Flour	200g
Vanilla essence	5ml
Red food colour	10g

### Process

- i. Pre heat the oven at 180° C
- ii. Grease and line the baking tin with grease proof paper
- iii. Break the eggs in a clean bowl
- iv. Whisk the eggs and sugar until foamy
- v. Add vanilla essence
- vi. Sieve the flour and red food colour
- vii. Fold in the flour and red food colour using a wooden spoon
- viii. Deposit the mixture in a baking tin
- ix. Bake at 180° C for 10-15 minutes.
- x. Cool the red velvet cake
- xi. Present the red velvet cake

**Appendix II: Carrot Cake**

<i>Ingredients</i>	<i>Quantity</i>
Wheat Flour	250g
Eggs	4 eggs
Cooking oil	125ml
Brown sugar	125g
Baking powder	5g
Grated carrots	125g
Mixed spices	10g

**Procedure**

- i. Pre heat the oven at 180<sup>0</sup> C
- ii. Grease and line the baking tin with grease proof paper
- iii. Cream sugar and cooking oil
- iv. Add eggs gradually into the mixture and continue mixing.
- v. Sieve flour baking powder and the mixed spices
- vi. Fold in the dry ingredients.
- vii. Add the grated carrots and mix well.
- viii. Deposit the cake batter into the cake tins
- ix. Bake at 180<sup>0</sup> C for 45 minutes
- x. Cool the carrot cake
- xi. Present the carrot cake.

**THIS IS THE LAST PRINTED PAGE**