

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CR/04/5

Produce Pastry products

July/August 2025



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

PRACTICAL ASSESSMENT

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE:

1. You are required to perform the following tasks
 - i. Produce 8 portions of meat pie
 - ii. Produce 15 portions of cookies
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:

- Meat pie (Appendix i)
- Cookies (Appendix ii)

APPENDIX I: MEAT PIE DOUGH (8 PORTIONS)

Ingredients	Quantities (8 portions)
Wheat flour	250g
Salt	2.5g
Margarine	15g
Water chilled	140-150 ml
Pastry margarine	150g
Filling and finishing	
Minced meat	150g
Onions	50g
Bread crumbs	50g
White pepper	2g
Salt	5g
Egg	1pc

Pastry dough preparation.

- i. Make a smooth dough of all the ingredients except the pastry margarine and round
- ii. Make the pastry margarine soft and shape it into a square
- iii. Cut a cross halfway through the dough and pull out the corners to form a star shape.
- iv. Roll out the points of the star square, leaving the center thick.
- v. Place the margarine on the center of the dough
- vi. Fold over the flaps and seal the edges
- vii. Pin out the dough and give it a three-fold and rest in a cool place
- viii. Turn the pastry dough 90 degrees and pin out again and rest in a cool place
- ix. Give the dough a total of three turns using three-fold, resting the dough in a cool place after each turn
- x. Allow the dough to rest in a cool place for 30 minutes

Filling preparation.

- i. Mix all the filling ingredients into a smooth mixture

Procedure of preparing meat pies

- i. Roll out the pastry 3 mm thick
- ii. Cut half the pastry with a round cutter 6 cm in diameter
- iii. Brush the baking tray with water and arrange the pieces
- iv. Moisten the edges. Place a little minced meat in the center of each.
- v. Pin out the scrapes of the pastry and cut with a 6cm diameter round cutter.
- vi. Cover the minced meat with pastry and seal the edges.
- vii. Brush with egg wash and decorate with a knife
- viii. Bake at 210-220⁰ C centigrade for 20 minutes.
- ix. Remove from the oven, cool and present the products

APPENDIX II: COOKIES

Ingredients	Quantities (15 portions)
Wheat flour	250g
Margarine	150g
Castor sugar	150g
Vanilla essence	5ml
Milk	70ml

Procedure

- i. Cream the margarine and sugar together
- ii. Fold in the flour gently.
- iii. Add vanilla essence.
- iv. Pipe rosettes or stars on greased baking sheet
- v. Bake at 180 degrees for 10 minutes
- vi. Remove from oven and cool
- vii. Present your products

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