

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CR/01/5

Produce Yeast Products

March/April 2025



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

WRITTEN ASSESSMENT

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE

1. This paper consists of **TWO** sections: **A** and **B**.
2. Answer **ALL** questions in section A and **ANY THREE** (3) questions in section B.
3. Marks for each question are indicated in the brackets.
4. Candidates are provided with a separate answer booklet
5. Do not write on the question paper.

This paper consists of THREE (3) printed pages
Candidates should check the question paper to ascertain that all
pages are printed as indicated and that no questions are missing.

SECTION A (40 MARKS)*(All questions in this section)*

1. Mary was asked by her trainer to list down the ingredient for bread baking. List any FOUR ingredients Mary gave as her response. (4marks)
2. Tools and equipment are important in the baking industry since they enhance the smooth running of bread baking processes. Name any FOUR equipment that is used in bread making. (4marks)
3. Hygiene and safety in a bakery can be achieved through wearing of personal protective clothing. State any FOUR reasons why it is important to always wear them. (4marks)
4. Peter went for an interview in a bakery firm after completing his level five exam. Part of his practical interview was to pack baked yeast products that had been baked on that day. List FOUR packaging materials Peter used to pack the yeast products. (4marks)
5. You have secured a new job at villa Rossa hotel as a pastry chef in the department of baking breads and rolls. The manager has just informed you that new employees provide protective clothing for themselves. List FOUR protective clothing you are likely to purchase as you start the job. (4marks)
6. Baking yeast products involves specific processes and techniques so as to have a quality end product. State FOUR techniques that may be used in the production of yeast products. (4marks)
7. You have been attached in a bakery section of one of the five-star hotels in the city. The hotel offers a wide range of yeast products to incorporate their international menus. Identify FOUR cooking ways which one might use to produce yeast products. (4marks)
8. In the baking industry, different leavening agents are used to produce quality breads. State the role of yeast as a leavening agent. (4marks)
9. You have just realized that doughnuts do not sell out as expected at the end of the business in your bakery. Identify FOUR ways which you will use to display the doughnuts so as to attract customers. (4marks)
10. Joan was asked to bake a bread for breakfast. She was given the recipe to follow but decided to do it her way the bread turned out to be hard. State two reasons why the bread became hard.



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SECTION B (60 MARKS)

(Answer any THREE questions in this section)

11. a) Omondi works for only four hours of the day in a bakery. The remaining hours he has been given responsibilities to receive and store all the baking materials and ingredients for the department. Briefly explain FIVE records Omondi should keep during the process of receiving and storing the supplies. *- volume, - Blown (fruit culw), evensness, (10 marks), break - flavur 4 aroma*
- b) On your first day of work in a bakery, you were guided to bake a bread. The head pastry chef was very impressed by the results. Discuss Five qualities that the bread you baked possessed. (10marks)
12. a) Peter Started baking bread to sell to his neighboring school after completing his bakery course. His business grew and he found a need to purchase a mixing machine Analyze FIVE advantages Peter will have by mixing his bulk dough with a machine rather than hands. (10marks)
- b) John is a good beaker with artistic skills in the bakery however, he keeps on losing his job due to poor personal hygiene practices. Discuss FOUR practices John should adhere to in order to improve on his personal hygiene. (10marks)
13. The store area in a bakery has many sections. The receiving area section being one of the ancillary store sections.
- a) Describe FIVE qualities that the receiving area of a bakery store should have so as to make it efficient to receive supplies to be used in the bakery (10marks)
- b) Yeast is one of the basic raw materials that is used in the bakery to produce a variety of yeast products. If stored inappropriately its properties are destroyed and can lead to a poor-quality product.
- i) Explain TWO ways of ensuring freshness of the yeast during storage. (4marks)
- ii) Describe the THREE steps a baker would follow to ensure that bulky yeast from the store is active. (6 marks)
14. a) Bread is one of the commonly produced yeast products that is widely consumed by users at all seasons. Assuming that you have worked in a bakery that has specialized in bread baking, explain to a new trainee who has just arrived for their attachment on the process of producing bread from the point of weighing ingredients to the time of packaging the bread. (10 marks)
- b) Describe FIVE different methods you would explain to the new trainee that are used in the bakery to produce different types of bread (10marks)

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