

101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/09/5/A

Prepare pastries

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)

Answer ALL the questions in this section.

1. Hygiene is very important during productions of the pastry products. Identify FOUR personal hygiene measures to be observed during the preparations of puff pastries. (4Marks)
2. Water is one of ingredients commonly used in making puff-pastry. List FOUR functions of water in pastries. (4Marks)
3. Chefs are required to follow guidelines when making pastries to avoid faults. Mention FOUR effects of too much rolling in pastries. (4Marks)
4. Packaging of pastry products is very necessary. Identify FOUR reasons for packaging pastry goods. (4marks)
5. When producing pastries products, safety measures should be followed. Name FOUR safety precautions measures to be observed in pastry production. (4Marks)
6. Faults can be found either in processing or baking pastries. List FOUR reasons for lack of lift in a puff –pastries. (4Marks)
7. Pastry products requires fillings because it adds to flavour. Outline FOUR types of fillings that can be used to fill pies. (4marks)
8. Hygiene is important during productions of pastries products to avoid contamination of the products. List FOUR PPEs used in pastry productions. (4Marks)
9. Pastry chefs need to store the baked products appropriately. List FOUR ways in which baked pastries can be stored. (4Marks)
10. Making the correct choice of equipment helps the chefs to work effectively. Identify four tools used in production of pastries. (4Marks)



SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

11. Pastries are type of products produced and compliment with other meals.

a) Justify FIVE steps followed when laminating pastries dough using the English method. (10Marks)

b) Explain FIVE reasons why puff pastries goods lack volume after baking. (10Marks)

12. The correct procedure is important during pastry preparation therefore, several measures and mitigation should be put into practice.

a) Explain FIVE guidelines that should be followed when making puff pastry. (10Marks)

b) Examine FIVE precautions that may be taken in a pastry workshop to reduce fire accidents. (10Marks)

13. In order for a puff- pastry to give a perfect result it is importance to follow the recipe and use the correct ingredients.

a) Explain FIVE function of salt in puff pastries. (10Marks)

b) Describe FIVE qualities of a well-made pastry. (10Marks)

14. In pastry, legal requirement should be met and challenges should be eradicated so as to ensure optimum production and sales.

a. Expound FIVE processing faults pastries. (10 marks)

b. Explain FIVE legal requirements in pastry making. (10 Marks)

