

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CC/01/5

Demonstrate Understanding of Bakery Raw Materials

July /August 2025



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

WRITTEN ASSESSMENT

Time: 3 HOURS

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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)

Attempt ALL the questions in this section.

1. Chemical leavening agent is used in production of confectionery products to provide good volume. List FOUR types of chemical leavening agents used in baking. (4 Marks)
2. Shortening can be derived either from animals and plants. Highlight FOUR functional properties of fats. (4 Marks)
3. Sugar syrup is a moistening agent that is used in bakery, it can be made from cooking sugar and adding liquid. State FOUR guideline a baker should take when cooking sugar. (4 Marks)
4. Whipped egg whites are used to give lightness and rising power to soufflés and pastries. Highlight FOUR guidelines to follow when whipping egg whites. (4 Marks)
5. Dairy products are used in baking for additional of nutritional value in baked goods. State FOUR daily products used by a baker in baking. (4 Marks)
6. Berries are single freshly fruits without stone used in baking to decorate cakes and also in production of baked goods. Identify FOUR types of berries fruits used in baking. (4 Marks)
7. Composite flours are used as substitute of wheat flour in baking as a way of product development. List FOUR types of composite flours that can be used in yeast product (4 Marks)
8. Yeast is leavening agent used in bread products to help in the maturing of the dough. State FOUR types of yeast that can be used by a baker. (4 Marks)
9. Salt is an ingredient used in a bakery because of its unique functions in the baked products Highlight FOUR uses of salt in bakery. (4 Marks)
10. Additives are used both in bread and confectionery products. List FOUR categories of food additives used in baking. (4 Marks)

SECTION B (60 MARKS)

Attempt THREE questions in this section.

11. Bakers need good quality flour for production of both confectionery and yeast product:
- a) Explain FIVE characteristic of a good quality flour. (10 Marks)
 - b) Describe FIVE factors that determine water absorption in flour. (10 Marks)
12. Eggs are used in production of bakery products,
- a) Explain FIVE functions of eggs in bakery products (10 Marks)
 - b) Describe FIVE qualities to consider when purchasing eggs. (10 Marks)
13. Nuts if not stored can develop moulds which can be a health hazard.
- a) Explain FIVE ways of storing nuts in a bakery (10 Marks)
 - b) Describe FIVE types on nuts used in bakery production (10 Marks)
14. Sugar is chemically called sucrose and it is naturally found in food such as fruits and vegetable.
- a) Explain SEVEN types of sugar used in baking (14 Marks)
 - b) Explain THREE classes of artificial sugar (6 Marks)

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