

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CC/02/5/A

Demonstrate Understanding of Bakery Plant and Equipment

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 question in this section.*

1. Security is very important in a bakery plant. State FOUR reasons why security is important in a bakery plant. (4 marks)
2. As a bakery technician you are required to ensure that all tools and equipment in the workshop are in good condition. List FOUR points to remember while handling equipment in a bakery. (4 marks)
3. There are various sections found in a bakery, identify FOUR sections that found in the bakery workshop. (4 marks)
4. While working in a bakery plant, accident can occur. State FOUR measures to take to prevent fainting in a workshop. (4 marks)
5. Cleanliness is important in a bakery plant. State FOUR safety precautions to take while cleaning a bakery plant. (4 marks)
6. A refrigerator is an important equipment needed in a bakery plant. As a baker state FOUR factors to consider when purchasing. (4 marks)
7. As a baker you should have the knowledge of legal statute regulating the baking industry, complete the following abbreviation. (4 marks)
 - a) NEMA
 - b) WIBA
 - c) OSH
 - d) KEBS
8. Labour saving equipment are very essential in a bakery plant as a baker state FOUR factors to consider when sourcing for them. (4 marks)
9. Edu bakery has been experiencing insecurities issues, as a fellow baker advise him on FOUR security measures to implement. (4 marks)
10. In a bakery plant product contamination can easily occur causing huge loss. State FOUR ways of how to avoid cross contamination in a bakery plant. (4 marks)



SECTION B (60 MARKS)

Answer any THREE questions in this section.

11. A bakery plant requires enough equipment and tools and as an upcoming baker, planning and acquisition of equipment is very important.
- a). Explain FIVE factors to consider when planning and designing a bakery plant layout. (10 marks)
- b). Describe five preparatory tools and equipment you require as a baker. (10 marks)
12. a) John a level five student wishes to own a bakery plant in Kiambu town. Explain FIVE factors to consider when choosing the location. (10 marks)
- b) Care and maintenance of bakery equipment is very important; describe FIVE types of maintenance activities you would carry out. (10 marks)
13. a) As a baker describe FIVE uses of cleaning acids used in a bakery plant. (10 marks)
- b) As a baker cleaning and sanitizing the bakery plant is very important, explain FIVE reasons for regularly sanitizing surfaces in a bakery plant. (10 marks)
14. a) As a bakery technician you are required to do a requisition for mechanical cleaning equipment to be used in a bakery plant. Describe FIVE mechanical cleaning equipment you will recommend. (10 marks)
- b). Ovens are the backbone of any bakery plant, as a baker describe FIVE types of oven used. (10 marks)

