

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/05/BT/CR/02/5/A

Produce Cakes

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. A new bakery in town bought new tool and equipment to be used during operations of business. Name **THREE** main points to observe when using a mixing machine. (3 marks)
2. Mary a bakery technician was tasked with the role of purchasing new tools and equipment. List **FOUR** factors to consider when selecting and buying baking tools and equipment. (4 marks)
3. Proper and regular hand washing in a bakery is important. State any **FOUR** scenarios after which you should wash your hands. (4 marks)
4. A cake shelf life depends on storage environment. State **FOUR** factors a baker should consider when storing cakes. (4 marks)
5. Baking cakes requires professionalism, State **FOUR** points to consider when baking cakes. (4 marks)
6. Baking is one of the common methods used to produce cakes. State **FOUR** advantages of baking as a method of cooking. (4 marks)
7. As an entrepreneur who wants to venture into cake business, Identify **THREE** personal protective equipment that will be critical for the business? (3 marks)
8. As a professional baker, State **FOUR** qualities of a well baked cake. (4 marks)
9. As a pastry chef, you have made a requisition of sweeteners in readiness of preparing snacks for an upcoming event, state are **THREE** reasons for using sweeteners in baked products? (3 marks)
10. As an experienced baker, name **FOUR** ingredients that you can use to flavor cakes. (4 marks)
11. As a pastry chef in a 3-star hotel, state **THREE** ways of how you will prepare the oven for baking a cake. (3 marks)

**SECTION B (60 MARKS)**

*Answer Any THREE Questions in This Section*



12. Jane a trainee in Zee hotel wants to prepare cakes for an upcoming event.
- a) Explain TWO methods she would use to making cakes. (4 marks)
  - b) Describe THREE factors that can affect the quality of cakes produced. (6 marks)
  - c) Explain FIVE possible faults in cakes. (10 marks)
13. a) Cakes should be prepared in a safe environment for bakers' safety. Describe FOUR firefighting equipment to use in case of a fire breakout. (8 marks)
- b) Leavening agents are key ingredients in cake production. Explain SIX roles of leavening agents in baking of cakes. (12 marks)
14. As the executive pastry chef in a bakery, explain to the pastry cooks under you:
- a) Three roles of each of the following ingredients as used in cake preparation.
    - (i) Sugar. (3 marks)
    - (ii) Butter or margarine. (3 marks)
    - (iii) Eggs. (3 marks)
    - (iv) Milk or water. (3 marks)
  - b) Explain FOUR rules to observe when baking cakes. (8 marks)
15. Today's bakery professionals must exercise sound judgment and be committed to achieving excellence in their endeavors. As a professional baker,
- a) Describe THREE tools and equipment do bakers use in displaying cakes for sale? (6 marks)
  - b) Explain THREE factors you would consider when doing a requisition for wrapping and packaging a customer's cakes. (6 marks)
  - c) Describe FOUR documents which are used in the bakery to ensure a smooth process from the point of requesting the raw materials to the time of using them. (8 marks)

