

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/10/5

Prepare Cakes

November/December 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. Sweet sauces are used to complement cakes. List FOUR types of sweet sauces that are commonly served with cakes. (4 Marks)
2. During cake evaluation, certain features indicate product quality. Mention FOUR indicators used to assess the quality of a finished cake product. (4 Marks)
3. In cake preparation, selecting the right equipment is essential for success. State FOUR types of tools and equipment suitable for preparing cakes. (4 Marks)
4. Proper preparation of baking tins is crucial before mixing ingredients. Give FOUR ways to prepare baking tins according to cake recipes (4 Marks)
5. Cake presentation enhances customer appeal and overall perception. Mention FOUR types of garnishes used in cake presentation. (4 Marks)
6. Cakes can be flavoured using natural or artificial methods. Identify FOUR flavouring herbs and spices for cakes. (4 Marks)
7. Baking methods affect cake texture, moisture, and flavor. Differentiate between whisking and melting methods. (4 Marks)
8. Preheating and using ovens correctly is essential for even cake baking. Name FOUR reasons of preheating an oven (4 Marks)
9. Successful cake baking depends on the proper selection and preparation of ingredients. State FOUR factors to consider when selecting cake ingredients. (4 Marks)
10. Accidents are common in the production area. Identify FIVE ways of preventing accidents when making cakes (4 Marks)

SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

11. When working in a kitchen, it is important to package cakes and keep records.
- a) Explain FIVE importance for record keeping. (10 Marks)
 - b) Explain FIVE advantages of packaging cakes. (10 Marks)
12. The method used to mix cake ingredients affects the texture and quality of the final product.
- a) List FIVE causes for a sunken cake. (5 Marks)
 - b) State FIVE reasons why it is important to grease and dust baking tins properly. (5 Marks)
 - c) Describe FIVE methods of making cake batters (10 Marks)
13. Weighing ingredients properly in the kitchen helps ensure safety and quality during baking.
- a) Describe FIVE reasons for weighing ingredients before baking in the kitchen. (10 Marks)
 - b) Explain FIVE safety measures to be observed when preparing cakes. (10Marks)
14. As a pastry chef you are assigned to train new personnel in your section, on cake production
- a) Describe FIVE advantages for observing HACCP during cake preparation. (10 Marks)
 - b) Explain FIVE reasons presentation of cake sauces important. (10 Marks)