

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/09/5

Prepare Pastries

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. Blind baking is a common step in preparing some types of pastries. Name FOUR reasons for blind baking pastry. (4 Marks)
2. The quality of dough directly affects the final baked product. State FOUR factors influencing the quality of pastry dough. (4 Marks)
3. Puff pastry and choux pastry have distinct preparation methods. Differentiate between puff pastry and choux pastry (4 Marks)
4. A pastry chef must possess specific traits to work efficiently. Mention FOUR characteristics of a good pastry chef. (4 Marks)
5. The pastry kitchen contains hazards that must be managed to ensure safety. List FOUR health and safety hazards in a pastry kitchen. (4 Marks)
6. Maintaining cleanliness in the kitchen is crucial before starting any food preparation. State FOUR reasons of sanitizing the working area before preparing pastries. (4 Marks)
7. The quality of ingredients directly affects the final pastry product. State FOUR characteristics of high-quality pastry ingredients. (4 Marks)
8. Proper dough handling includes resting stages during pastry making. List FOUR benefits of resting dough during preparation. (4 Marks)
9. Hygiene standards helps maintain safety in pastry kitchens. Mention FOUR hygiene practices in line with HACCP in a pastry kitchen. (4 Marks)
10. Appropriate storage and handling of pastry products preserves its freshness and safety. List FOUR storage methods for baked pastries. (4 Marks)

SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

11. Standard Operating Procedures (SOPs) ensure consistent quality in food preparation.
- a) Give FIVE benefits of Standard Operating Procedures (SOPs) to be followed while in the kitchen by a pastry chef. (5 Marks)
 - b) List FIVE occupational health and safety measures to be observed in a pastry kitchen. (5 Marks)
 - c) Explain FIVE steps a pastry chef should follow in case of a kitchen fire. (10 Marks)
12. In a catering establishment, identifying, collecting and weighing of ingredients before preparation of pastries is very important.
- a) State TWO roles of the following ingredients in preparing pastries. (10 Marks)
 - i. Flour
 - ii. Eggs
 - iii. Sugar
 - iv. Margarine
 - v. Salt
 - b) Describe FIVE types of flour produced from whole grain and used in production of pastry. (10 Marks)
13. Wheat flour is the main ingredient in preparing pastries and it has to be stored at the right conditions.
- a) Explain FIVE ways of storing wheat flour. (10 Marks)
 - b) Describe FIVE methods of adding fat to flour for pastry products. (10 Marks)
14. Baking is one of the cooking methods.
- a) Explain FIVE advantages of baking as a method of cooking. (10 Marks)
 - b) Describe FIVE guidelines observed when making a puff pastry. (10 Marks)