

0721 0654B

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CC/03/6

DEMONSTRATE UNDERSTANDING OF BAKERY PLANT AND EQUIPMENT

March/April 2026



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

WRITTEN ASSESSMENT

TIME: 2 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

The candidate 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 questions in this section

1. Location influences bakery efficiency and market access. State FOUR factors to consider when siting a bakery. (4 Marks)
2. Legal requirements ensure safety and hygiene. List FOUR legal considerations for bakery layout. (4 Marks)
3. Technological changes transformed bakery machinery. Name FOUR modern mechanical pieces of equipment in the bakery plant. (4 Marks)
4. Legal compliance ensures safety and reliability. State FOUR legal requirements on bakery maintenance. (4 Marks)
5. Equipment plays a vital role in the production of bakery products. Identify FOUR factors for selecting bakery equipment. (4 Marks)
6. Proper use ensures the longevity of bakery equipment. State FOUR practices of using and caring for bakery machinery. (4 Marks)
7. Security protects bakery property and staff. List FOUR reasons why bakery security is important. (4 Marks)
8. Baking has evolved over centuries, influencing modern production. Name FOUR early methods of baking used in ancient times. (4 Marks)
9. There has been an increase in theft in Jas Bakery. Identify FOUR bakery security measures to reduce theft cases. (4 Marks)
10. Fire safety is critical in any cooking area. State FOUR fire safety measures in a bakery plant. (4 Marks)

SECTION B (60 MARKS)

Answer THREE questions in this section

11. In a bakery, proper organization of the plant and quick response to accidents are essential for safety, efficiency, and hygiene.
- a) Describe first aid procedures on specified FIVE common accidents in a bakery. (10 Marks)
 - b) Explain FIVE importance of bakery plant layout. (10 Marks)
12. A well-managed bakery requires attention to cleanliness, plant design, and clearly defined sections to prevent contamination and accidents
- a) State EIGHT scenarios when hands should be washed in the bakery. (4 Marks)
 - b) Explain THREE factors to consider when planning a bakery plant to minimize accidents and injuries (6 Marks)
 - c) Describe FIVE sections in a bakery plant (10 Marks)
13. a) Proper and regular cleaning in a bakery is very important to reduce food contamination. State **FOUR** steps of sanitizing a working table in a bakery plant. (4 Marks)
- b) List **SIX** steps to follow when washing your hands before performing duties in a bakery (6 Marks)
 - c) Bakery maintenance refers to the regular inspection, servicing, cleaning, and repair of bakery equipment and facilities. Explain FIVE importance of maintenance of equipment (10 Marks)
14. a) The safe operation of bakery equipment is essential in preventing workplace accidents and ensuring smooth production processes. Explain FIVE safety precaution measures that should be observed when operating a bakery slicer. (10 Marks)
- b) Bakery operations involve the use of various equipment, fuels, and heat sources that can pose fire risks if not properly managed. Describe FIVE types of fire extinguishers commonly used in the bakery (10 Marks)