

0721 0654B

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/05/6/A

MANAGE BAKERY PRODUCTS QUALITY

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. Attempt **ALL** the questions in section A and any **THREE** 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

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. Bakery product safety and quality systems must comply with legal and regulatory requirements. State FOUR bakery product safety and quality systems implemented in a bakery. (4 Marks)
2. Quality management resources are requisitioned based on job requirements and best practice. Name FOUR quality management resources required in a bakery. (4 Marks)
3. Tools and equipment in a bakery must be functional and sufficient for tasks. List FOUR quality management tools and equipment used in a bakery laboratory. (4 Marks)
4. Analysis results are interpreted to guide corrective actions and maintain quality standards. Identify FOUR ways bakery product analysis results are used in decision-making. (4 Marks)
5. Laboratory tests help ensure bakery product quality. State FOUR laboratory tests that can be conducted to assess bakery products. (4 Marks)
6. Reports on bakery product quality and operations are prepared and shared according to organizational guidelines. Name FOUR types of reports prepared in a bakery. (4 marks)
7. Occupational safety and health facilities are maintained according to legal requirements. List FOUR occupational safety and health measures that can be observed in a bakery. (4 Marks)
8. Faults in bakery product quality management must be monitored. Identify FOUR ways faults in bakery product quality processes can be reported. (4 Marks)
9. Staff attendance must be properly documented. State FOUR advantages of keeping accurate staff attendance records in a bakery. (4 Marks)
10. Personal protective equipment (PPE) helps maintain bakery product quality and safety. Name FOUR types of PPE used in a bakery. (4 Marks)

SECTION B (60 MARKS)

Answer THREE Questions in this Section.

11. The success of bakery operations depends on effective laboratory practices and the proper induction of new staff, which ensures reliable testing, safety, and product quality.
- a) List FOUR key rules of a bakery laboratory code of practice. (4 Marks)
 - b) Explain THREE ways training new staff in laboratory procedures helps ensure products are high quality. (6 Marks)
 - c) Describe FIVE problems that may occur in a bakery if new staff are not trained to follow laboratory rules. (10 Marks)
12. Effective internal quality management control mechanisms help bakeries maintain consistent product quality and identify faults in quality management processes.
- a) Identify FOUR internal quality management control mechanisms used in a bakery. (4 Marks)
 - b) Explain FOUR indicators that show quality management processes in a bakery are not functioning effectively. (8 Marks)
 - c) Describe FOUR corrective measures that can be taken to improve faulty quality management processes in a bakery. (8 Marks)
13. In a bakery, safe handling of waste, proper use of reagents, and correct calibration of equipment are important to maintain product quality and accurate test results.
- a) Name FOUR types of laboratory waste commonly generated in a bakery. (4 Marks)
 - b) Explain FOUR uses of laboratory reagents in bakery quality testing. (8 Marks)
 - c) Describe FOUR advantages of calibrating laboratory equipment in a bakery. (8 Marks)
14. Bakery operations require well-planned quality management schedules and sampling plans to ensure consistent product quality.
- a) State FOUR benefits of having quality management operation schedules in a bakery. (4 Marks)
 - b) Explain FOUR key considerations when developing sampling plans according to workplace policy. (8 Marks)
 - c) Describe FOUR ways in which quality management practices improve customer satisfaction. (8 Marks)