

0721 0654B

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/04/6/B

MANAGE PRODUCTION OF PASTRY PRODUCTS

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 FOUR (4) 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. Equipment sufficiency and serviceability are critical to maintaining bakery operations. Name FOUR pastry tools and equipment used in a high-volume bakery plant. (4 Marks)
2. Requisitioning ensures the bakery has the exact raw materials needed for pastry production. Identify FOUR essential details that must be recorded on an ingredient requisition form. (4 Marks)
3. Workplace policies dictate the quality benchmarks for all finished pastry goods. State FOUR characteristics that must be verified during a quality check of a finished pastry. (4 Marks)
4. Personal Protective Equipment (PPE) must be used to ensure safety. List FOUR examples of PPE used in a pastry production plant. (4 Marks)
5. The selection of high-quality ingredients is the foundation of professional pastry production. Identify FOUR ingredients commonly used in pastry products. (4 Marks)
6. Pastry production resources must be allocated to meet specific production targets. State FOUR resources that a supervisor must allocate to ensure daily targets are achieved. (4 Marks)
7. Monitoring quality involves identifying and correcting deviations from the established standard. Name FOUR documents used to track and maintain the quality of finished pastries. (4 Marks)
8. Adherence to hygiene and sanitation is a critical component of food safety. List FOUR personal hygiene rules that pastry staff must observe. (4 Marks)
9. Raw materials must be handled correctly to preserve quality. Identify FOUR storage requirements used to ensure that pastry ingredients are kept according to the manufacturer's standards. (4 Marks)
10. Bakery management depends on accurate inventory tracking to prevent financial loss. State FOUR actions that can be used to ensure that stock control is carried out according to the workplace management policy. (4 Marks)

SECTION B (60 MARKS)

Answer THREE Questions in this Section.

11. In a professional bakery, several faults may occur during pastry production, requiring identification, reporting, and corrective action in accordance with workplace policy.
- a) List FOUR common faults that may occur during pastry-making processes. (4 Marks)
 - b) Explain FOUR ways in which pastry product faults can be identified. (8 Marks)
 - c) Describe FOUR corrective actions that should be taken when pastry faults are identified. (8 Marks)
12. Effective pastry production requires proper staff briefing and appropriate allocation of duties in line with workplace policy to ensure efficiency and quality output.
- a) State FOUR duties carried out by pastry production staff. (4 Marks)
 - b) Explain FOUR factors considered when allocating duties to pastry staff. (8 Marks)
 - c) Describe FOUR outcomes of effective staff briefing and duty allocation in a pastry production environment. (8 Marks)
13. Successful pastry production requires the correct selection of pastry-making methods and the ability to apply appropriate pastry processing techniques to achieve quality products.
- a) Identify FOUR pastry-making methods that may be selected during pastry production. (4 Marks)
 - b) Explain FOUR factors that should be considered when selecting appropriate pastry-making methods. (8 Marks)
 - c) Describe FOUR ways in which pastry staff can apply pastry processing techniques correctly during production. (8 Marks)
14. Proper packaging of pastry products is essential to maintain quality, hygiene, and presentation before delivery or sale.
- a) Name FOUR materials commonly used for packaging pastry products. (4 Marks)
 - b) Explain FOUR factors to consider when packaging pastry products. (8 Marks)
 - c) Describe FOUR benefits of packaging pastry products correctly. (8 Marks)