

0721 0654B

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/02/6

MANAGE CAKE PRODUCTION

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

**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. Different cake-making methods are selected based on the desired characteristics and production conditions of the cake. List FOUR factors considered when selecting appropriate cake-making methods. (4 marks)
2. Successful cake production depends on following a logical sequence of activities and observing correct timing at each stage. State FOUR ways of applying logical process and timing in cake production. (4 marks)
3. Observing occupational safety and health requirements in a bakery helps prevent accidents, injuries, and contamination during production. Identify FOUR occupational safety and health requirements in a bakery. (4 marks)
4. Finished cakes must meet quality standards. Name FOUR qualities of a good-quality cake. (4 marks)
5. Proper packaging protects cakes, maintains their quality, and makes them appealing to customers. Identify FOUR guidelines of packaging cake products. (4 marks)
6. Correct measurement is an essential activity that helps prevent faults in the cake. List FOUR faults caused by using too much raising agent in a cake. (4 marks)
7. The presentation of finished cake products plays an important role in attracting customers and promoting sales. State FOUR ways of displaying finished cake products attractively. (4 marks)
8. Hygiene practices are essential throughout the production process to reduce food contamination. Identify FOUR hygiene practices applied during cake production. (4 marks)
9. Keeping proper records during cake production helps in monitoring operations, quality control, and accountability. Name FOUR records maintained during cake production. (4 marks)
10. In relation to cake production, eggs play an important role in the recipe. List FOUR uses of eggs in cake making? (4 marks)

SECTION B (60 MARKS)*Answer THREE questions in this section*

11. Personal Protective Equipment plays a critical role in ensuring safety and hygiene compliance in bakery operations.
- a) Define occupational safety in the context of bakery operations. (2 Marks)
 - b) i) Explain FIVE qualities of good PPE suitable for a bakery setting (5 Marks)
 ii) Describe the safety importance of any FOUR PPEs used in a bakery. (4 Marks)
 - c) Each step in cake preparation contributes to the overall structure and appearance of the final product.
 - i) State FIVE reasons why a cake may become dense (5 Marks)
 - ii) Differentiate between panning and scaling (4 Marks)
12. Different methods of cake preparation and proper control of baking temperature greatly influence the quality and characteristics of the final cake product
- a) List FIVE methods of cake preparation (5 Marks)
 - b) Explain the effect of using each of the above-mentioned methods on a cake. (5 Marks)
 - c) Describe FIVE importance of controlling temperature during baking. (10 Marks)
13. Smooth bakery operations require effective management of support stores and appropriate use of mechanical equipment in cake production.
- a) Explain FIVE routine activities performed in an ancillary store to support cake production. (10Marks)
 - b) Describe FIVE mechanical pieces of equipment used in cake making. (10Marks)
14. Proper packaging, customer satisfaction, and strict observance of safety and hygiene practices are essential for producing high-quality bakery products.
- a) List FOUR ways to package cakes appropriately (2 Marks)
 - b) Explain FIVE factors you would take into account when preparing the cake. (10 Marks)
 - c) Describe FOUR safety and hygiene practices observed in a bakery plant store. (8 Marks)