

072106T4BAK

BAKING TECHNOLOGY LEVEL 6

FOP/OS/BT/CR/01/6

Manage Production of Yeast 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. Answer **ALL** questions in section A.
3. Answer question **ELEVEN** (11) and any other **TWO** (2) questions in section B.
4. Marks for each question are indicated in the brackets.
5. Candidates are provided with a separate answer booklet
6. 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. Workplace safety, which entails wearing PPEs is a priority in a bakery to prevent injuries. State FOUR PPEs used in a bakery. (4 marks)
2. Before production of yeast products begins, a worker must organize the work area and assemble the necessary tools. Name FOUR tools or pieces of equipment you would correctly assemble for yeast product production. (4marks)
3. Successful production of yeast products depends on the availability of correct ingredients. List FOUR raw materials required for the production of yeast products. (4marks)
4. Food safety is essential to protect consumers and products during the production of yeast products. State FOUR personal hygiene practices that should be observed during yeast product processing to prevent contamination. (4 marks)
5. Proper storage preserves quality and extends the shelf life of baked yeast products. Identify FOUR storage requirements for yeast products. (4 marks)
6. Packaging protects yeast products and enhances market appeal. List FOUR appropriate methods of packaging yeast products. (4 marks)
7. Different processing techniques influence dough development and final product quality. Identify FOUR dough processing methods applied in yeast product production. (4 marks)
8. Errors during yeast product production can lead to faults in yeast products. List FOUR common faults in yeast products. (4 marks)
9. Accurate documentation supports traceability and accountability. Name FOUR types of production records that should be maintained in a bakery. (4 marks)
10. Quality control ensures that only acceptable products reach consumers. Identify FOUR external characteristics of quality yeast products. (4marks)

SECTION B (60 MARKS)

Answer question ELEVEN (11) and any other TWO (2) questions

11. Your bakery has received a large order for assorted bread products from a supermarket chain. Management requires you to plan and execute production while ensuring quality, safety, and efficiency.
- a) Explain FOUR activities involved in planning to produce yeast products. (8 marks)
 - b) State FOUR uses of PPEs in a bakery. (4 marks)
 - c) Describe the steps involved in processing yeast products in a bakery using the straight dough method. (8marks)
12. An external audit reveals gaps in documentation related to stock, staff attendance, and daily output. You are required to strengthen record management in the bakery.
- a) Explain FIVE reasons for maintaining production records in a bakery. (10 marks)
 - b) State FIVE routine activities carried out in an ancillary store. (5 marks)
 - c) Identify FIVE challenges faced in record keeping in bakeries. (5 marks)
13. After practical production, trainees are required to present and store finished yeast products.
- a) Explain FIVE Internal characteristics of quality yeast products ready for display. (10 marks)
 - b) Identify FOUR disadvantages of the straight dough method of bread making. (4 marks)
 - c) State SIX ways of displaying finished yeast products attractively. (6 marks)
14. During production, some products turn out poorly shaped and undercooked, and equipment is not used efficiently.
- a) Explain FOUR personal safety practices observed during production. (8 marks)
 - b) Describe THREE causes of poor volume in yeast products (6 marks)
 - c) Explain the THREE corrective measures for poor rise in yeast products. (6 marks)