

072105T4BAK

BAKING TECHNOLOGY LEVEL 5

FOP/OS/BT/CR/04/5

Produce Pastry products

July/August 2025



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

CUTTING LIST

This paper consists of TWO (2) printed pages

S/NO	ITEMS	QUANTITY (per candidate)	PROVIDED BY
1.	Wheat flour	600g	Institution
2.	Salt	10g	
3.	Margarine	200g	
4.	Bread crumbs	50g	
5.	Pastry margarine	150g	
6.	Minced meat	150g	
7.	Vanilla essence	5ml	
8.	Egg	1pc	
9.	Castor sugar	150g	
10.	Milk	70ml	
11.	Onions	50g	
12.	White pepper	2 g	
13.	Writing materials	lscaps, 1 pens)	
14.	PPEs	et	Candidate

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