

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/09/5

Prepare Pastries

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

**Candidates 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. You are preparing puff pastry using a standard recipe. Identify FOUR instances where you are required to prepare the dough in cold environments. (4 Marks)
2. As a head chef, you are preparing choux pastry. Identify FOUR faults in choux pastry products you are likely to encounter. (4 Marks)
3. To improve customer satisfaction and diversify the sensory profile of your baked, you need to modify your standard dough. List FOUR professional methods or ingredients you would use to incorporate distinct flavors into your pastries (4 Marks)
4. As a baker, you must select fats based on their melting points and water content to achieve specific textures. Identify FOUR types of fats used in pastry production. (4 Marks)
5. During a kitchen orientation, you are assigned various preparation tasks. State the functional use for each of the following pastry tools: (4 Marks)
 - i. Pastry blender
 - ii. Pastry wheel
 - iii. Pastry bags
 - iv. Pastry cutters
6. Due to a delivery failure of fresh fruits, you must improvise to using pantry staples for pie production. List FOUR types of stable sweet fillings you could prepare using short crust pastry already in stock. (4 Marks)
7. A recurring quality issue has been identified where pie crusts are becoming soggy at the base. Identify FOUR baking techniques you would implement to ensure a crisp, fully-baked bottom crust. (4 Marks)
8. Maintaining a sterile environment is critical for food safety. State FOUR sanitation practices you must perform on work surfaces during the pastry-making process to prevent cross-contamination. (4 Marks)
9. To maximize the marketability of your finished products, they require professional decoration. Name FOUR finishing techniques used to add an appealing visual to baked pastries. (4 Marks)
10. As the newly appointed store manager, you are responsible for quality control. Identify FOUR quality indicators you would use to verify the freshness and safety of raw pastry ingredients upon delivery. (4 Marks)

SECTION B (60 MARKS)

Answer THREE questions in this section

11. A recent safety audit revealed a lack of awareness regarding kitchen hazards.
- a) Explain FIVE causes of accidents in a high-volume baking area that the auditors highlighted. (10 Marks)
 - b) Explain FIVE roles that personal hygiene plays in preventing foodborne illnesses within a bakery setting. (10 Marks)
12. You are managing the end-of-shift packaging and preservation of baked goods.
- a) Explain FIVE factors you must consider when selecting packaging materials to ensure the pastries remain fresh and intact during transport. (10 Marks)
 - b) Describe FIVE storage conditions required to maintain the quality of different types of baked pastries. (10 Marks)
13. You have been tasked with overseeing the final presentation and dispatch of pastry orders.
- a) Explain FIVE types of glazes you would use on pastry dishes. (10 Marks)
 - b) Describe FIVE plating styles the staff should use to serve finished pastry products to customers. (10 Marks)
14. As a lead trainer, you are training an apprentice the complexities of laminated doughs.
- a) Describe puff pastry to the apprentice. (2 Marks)
 - b) Explain FOUR guidelines that must be followed when preparing puff pastry. (8 Marks)
 - c) Explain FIVE characteristics of a high-quality puff pastry. (10 Marks)