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072106T4BAK
BAKING TECHNOLOGY LEVEL 6
FOP/ OS/BT/CR/06/6/A
Manage Bakery Production Department
July/August 2025

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

CUTTING LIST

S/NO	ITEMS	QUANTITY (per candidate)	PROVIDED BY
1.	Wheat flour	1330g	Institution
2.	Vegetable fat	20g	
3.	Salt	20g	
4.	Sugar	170g	
5.	yeast	10g	
6.	Corn starch	15g	
7.	Whipping cream	250mls	
8.	Margarine	40g	
9.	White chocolate bar	250g	
10.	Straw berries	¼ punnet	
11.	Eggs	9pcs	
12.	Sultanas	25g	
13.	Minced beef	500g	
14.	onions	100g	
15.	Bread crumb	100g	
16.	Worcestershire sauce	20ml	
17.	Yellow food colour	1g	

18.	Black pepper	2g	
19.	Milk powder	12g	
20.	Grease proof papers	2 sheets	
21.	Functional workshop	Shared	
22.	Milk	50ml	
23.	PPEs	Full set	Candidate
24.	Writing materials	Enough	

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