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101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/10/5

Prepare Cakes

July/August 2025

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

CUTTING LIST

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S/NO	ITEMS	QUANTITY (per candidate)	PROVIDED BY
	Eggs	5pcs	Institution
	Sugar	120 grams	
	Wheat Flour (soft)	100 grams	
	margarine	250 grams	
	Grease proof paper	1pc	
	Icing sugar	400 grams	
	Glycerine ideal	10ml	
	Baking powder	10gms	
	Lemon	1pc	
	Milk	50ml	
	Food Color powdered (various colours)	3 different colours of 20 gm bottle for 8 candidates	
	Cocoa powder	20gms	

	Piping set (bag & nozzles)	1 per 5 candidates	
	Plain cake	500 grams pc	
	Cake board 500g size	1 pc	
	Fully equipped kitchen	Shared	
	PPEs	1 pair	Candidate
	Chef's cloth	1 pc	
	Hand towel	1 pc	

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