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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)

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PRACTICAL ASSESSMENT

Time: 5 HOURS

INSTRUCTIONS TO CANDIDATE:

1. As a manager of Loyal bakery, you have been given two assistants to deploy. Plan, prepare and oversee the operation of the following.
    i. Brief your assistants on the day's activities and allocation of duties.
    ii. Supervise the day's previous preparation.
    iii. Oversee the production of the following products:
        - Produce and decorate a 500g white forest cake using whipping cream.
        - Produce 20 portions of meat rolls.
        - Produce 2 fruit tin loaves (400g each).
    iv. Take record of day's baked products.

v. Display and present the products.

vi. Carry out post production activities.

2. You have been provided with the following resources for the practical tasks:

- *A fully equipped and safe bakery*
- *Timer or watch*
- *Recording sheets and pen*
- *Basic ingredients for the products*

Attached are recipe cards for:

- White forest cake (Appendix I)
- Meat rolls (Appendix II)
- Fruit bread (Appendix III)

APPENDIX I: WHITE FOREST CAKE

Ingredients	**Quantities (8 portions)**
Wheat flour	135g
Eggs	300g
Eggs yolks	60g
Sugar	150g
Corn starch	15g
Filling, finishing and decorating	
Whipping cream	250ml
Grated white chocolate	150g
Straw berries	¼ punnet

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Procedure for producing the sponge cake

i. Sieve the wheat flour together with the corn starch and put aside.
ii. Break the eggs one by one in a small bowl putting them in a mixing bowl.
iii. Obtain the egg yolks and add them to the bowl with the whole eggs.
iv. Add the sugar to the egg mixture.
v. Whisk vigorously until a thick sponge is obtained.
vi. Fold in the sieved wheat flour and corn starch until a smooth sponge batter is obtained.
vii. Prepare a round cake tin by greasing and lining with a grease proof paper.
viii. Deposit the batter in the tin and spread evenly.
ix. Bake 180^0C for 40 minutes.

Procedure for decoration

i. Select, wash and dry the straw berries.
ii. Whisk the whipping cream to a thick consistency.
iii. Chop a few straw berries and mix with a little amount of whipping cream
iv. Slice the sponge cake into halves diagonally.
v. Spread the whipping cream mixed with straw berries on one half evenly.
vi. Place the other half on top and equalize them.
vii. Mask the whole cake with the remaining whipped cream smoothly.
viii. Sprinkle the grated white chocolate on top and sides.
ix. Decorate with a few piped rosettes of whipped cream
x. Top with whole strawberries

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APPENDIX II: Meat rolls

Ingredients	Quantities (20portions)
Plain wheat flour	500g
Pastry margarine	350g
margarine	25g
water	300g
Filling and finishing	
Mince meat	500g
Chopped onions	100g
Soaked bread crumb	100g
Black pepper	2.5g
salt	10g
Worcestershire sauce	20ml
Egg	50g

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Procedure

i. sieve the flour
ii. make a smooth dough with all the ingredients except the pastry margarine and shape it into a ball.
iii. Make the pastry margarine soft and shape it into a square.
iv. Cut ta cross shape on top of the rounded dough. open the flaps into a square shape
v. Enclose the square pastry into the flaps and seal the dough completely
vi. Pin out the dough into a rectangular shape and give a three-fold
vii. Give a total of five turns using threefold resting the dough in a cool place after each turn
viii. Rest the dough in a cool place after the final turn

Preparation of the filling

i. Mix all the ingredients of the filling until in a bowl using a wooden spoon until well mixed

Preparation of the final product

i. Pin out the pastry 40×50 cm
ii. Measure 4 strips of 10×50cm
iii. Cut strips over the whole length
iv. Pipe the meat filling on each strip
v. Brush the edges with water and close each strip sealing it completely
vi. Cut rolls of 10cm each
vii. Brush the tray with water and arrange the meat rolls neatly.
viii. Decorate by cutting lines with a sharp knife then egg wash
ix. Rest the products for 30 minutes
x. Bake in a preheated oven at 250°C FOR 20-25 minutes
xi. Remove from the oven then from the tray and cool on a wire rack.

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APPENDIX I: (FRUIT BREAD) 2 LOAVES (400g each)

Ingredients	**Quantities**
Wheat Flour	600g
Sultanas	12g
vegetable fat	12g
Salt	9g
Water	300ml
Sugar	12g
Yeast	3g
Egg yellow colour	1g
Milk powder	12g

PROCEDURE

i. Sieve the wheat flour.

ii. Mix the ingredients to form a homogenous mass.

iii. Knead until gluten is formed.

iv. 1st bulk fermentation for approximately 50-60minutes

v. Knock back the dough and add the sultanas mixing them lightly.

vi. Give a second bulk fermentation for 10 minutes

vii. Weigh the dough into two equal pieces and round.

viii. Intermediate proof

ix. Mold the dough and put into the bread tin.

x. Final proof the dough for 50 – 60 minutes.

xi. Bake the breads in a preheated oven of 400g each.

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