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072106T4BAK
BAKING TECHNOLOGY LEVEL 6
FOP/OS/BT/CC/01/6/A
Demonstrate Understanding of Baking Raw Materials Science
March/April 2025

KIAMBU NATIONAL POLYTECHNIC
P.O. BOX 414 -00900 KIAMBU
15 MAY 2025 (31)
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TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION COUNCIL (TVET CDACC)

WRITTEN ASSESSMENT

Time: 3 HOURS

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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)

Attempt ALL the questions in this section.

1. Raw material ensures the quality and safety of baked products. State FOUR factors that determine the shortening value of fat. (4 Marks)
2. Yeast cells reproduce and multiply during the fermentation process. State FOUR favorable conditions necessary for multiplication. (4 Marks)
3. Food additives facilitate processing and keeping quality of products. State FOUR effects of using too much food additives in baking. (4 Marks)
4. Leavening incorporates gases into baked products to increase volume and texture. State FOUR means of leavening bread and confectionery products. (4 Marks)
5. Wheat flour is the most commonly used type of flour during baking. State FOUR types of other flours used in bakery. (4 Marks)
6. Emerging trends involves utilization of natural forms of sweeteners. State FOUR functions of sweetening agents used in baked products. (4 Marks)
7. Gluten is an important component in production yeast products. State FOUR characteristics of high gluten flour. (4 Marks)
8. Good conditions ensure better yields for wheat. Identify FOUR ecological requirements for wheat farming in Kenya. (4 Marks)
9. Milling involves size reduction of wheat grains to flour. State FOUR components of wheat structure. (4 Marks)
10. Calculate the weight of flour if 1000kgs of wheat grain was milled at 83% extraction rate. (4 Marks)

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SECTION B (60 MARKS)

Attempt Any THREE Questions in This Section.

11. Wepukhulu has been employed at TumboMoto Bakery. The supervisor would like to gauge his ability for bakery flavoring and coloring agents. She has requested him to advise a client on the following:
    a) Describe FIVE functions of salt in the bakery. (10 Marks)
    b) Explain FIVE types of chocolate. (10 Marks)
12. Fruits and nuts provide the essential nutrients and acids that improves the baked product quality.
    a) Describe FIVE categories of fruits used in bakery giving two examples in each. (10 Marks)
    b) Explain FIVE nuts products that are available in a standard bakeshop. (10 Marks)
13. Eggs are a very important ingredient used throughout the baking process.
    a) With the aid of a diagram, explain the structure of the egg. (12 Marks)
    b) Explain FOUR parameters used in purchasing good quality eggs. (8 Marks)
14. Wheat flour is an essential ingredient and bakers need to know good quality flour for cake production.
    a) Explain FIVE characteristics of good quality flour. (10 Marks)
    b) Describe FIVE types of wheat flour. (10 Marks)

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