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101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/08/5

Prepare Yeast Products

November/December 2025

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

WRITTEN ASSESSMENT

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Time: 3 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 the questions in this section.

1. Yeast products are cooked using different methods. List FOUR methods of producing yeast products (4 Marks)
2. Joan was asked to bake a bread for breakfast. She was given the recipe to follow but decided to do it her way the bread turned out to be hard. State FOUR reasons why the bread became hard. (4 Marks)
3. Yeast products when decorated become eye appealing and increases sales. Name FOUR ingredients that may be used to finish a doughnut. (4 Marks)
4. In bread baking yeast is a non-replaceable leavening agent. Identify FOUR roles of yeast as a leavening agent. (4 Marks)
5. Soda bread is one of the many varieties of breads that can be produced in a bakery. List FOUR basic equipment a chef must assemble before the preparation of a soda bread. (4 Marks)
6. Mahamri has become a yeast product that has been selling the most in your hotel. State FOUR guidelines that the chefs must adhere to in order to maintain safety during its production. (4 Marks)
7. Yeast products include a range of products which are made by mixing different ingredients. Addition of these ingredients may affect the action of yeast in the mixture. State ONE effect caused by the addition of the following ingredients
   i. Excess salt (1 Mark)
   ii. Sugar in small quantities (1 Mark)
   iii. Excess fat (1 Mark)
   iv. Eggs (1 Mark)
8. Leavening agents are available in many forms depending on the users need. Differentiate between dried yeast and fresh yeast. (4 Marks)
9. A baking tin must be prepared before placing a prepared dough on it for baking. State FOUR ways which a baker can use to ensure easy de-panning. (4 Marks)
10. You have been given the mandate to organize for display of yeast products in the sales area. State FOUR factors you would consider when displaying the products. (4 Marks)

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SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

11. Baking yeast products involves specific processes and techniques so as to have a quality end product.
    a) Explain FIVE techniques that may be used in the production of yeast products. (10 Marks)
    b) Describe FIVE characteristics of a quality bread. (10 Marks)
12. A recipe is a precise document showing a list of ingredients, their quantities and the procedure of producing a certain yeast product.
    a) Explain FIVE reasons of using recipes in a pastry section. (10 Marks)
    b) Describe the following types of bread. (10 Marks)
        i. Gluten free bread
        ii. Brioche
        iii. Baguette
        iv. Sour dough
        v. Whole meal bread
13. Yeast products are normally produced in large quantities due to their market demand.
    a) Explain FIVE ways of storing prepared yeast products. (10 Marks)
    b) Describe FIVE ways of storing bulk quantities of wheat flour in pastry section. (10 Marks)
14. It is a requirement of the law for every bakery to follow the HACCP procedures.
    a) Explain FIVE benefits of adopting HACCP procedures when producing yeast products. (10 Marks)
    b) Describe FIVE practices to ensure safe use of ovens during production of baked yeast products. (10 Marks)

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