

MODULE 2

FOOD TECHNOLOGY

FOP/OS/FT/CR/04/5/MA

PROCESS BAKED PRODUCTS

SEPTEMBER/NOVEMBER 2025



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

PRACTICAL ASSESSMENT

INSTRUCTIONS TO THE CANDIDATE:

1. This unit of competence shall be assessed in three phases.
2. Each assessment session has a duration included in brackets
3. The assessor will take photos and videos as you perform the tasks at critical points during the assessment.
4. Ensure all required resources for the assessment have been provided before beginning the assessment.

PRACTICAL ASSESSMENT 1 (4 HOURS)**Elements Covered**

1. Process bread according to product specifications
2. Package bread according to product specifications

You are required to process bread from the formulation provided below.

Ingredient	Quantity
Baker's flour	2kg
Salt	20g
Active dry yeast	30g
Sugar	200g
Shortening	200g
Water	1100ml

TASKS

1. Using 500 g of baker's flour (proportionally adjust other ingredients), prepare and bake two loaves of bread using the straight dough method.
2. Calculate the yield of the finished product.
3. Assess the loaves produced (appearance, colour, texture, taste, aroma) and record your observations.

PRACTICAL ASSESSMENT 2 (4 HOURS)**Elements Covered**

1. Process cake according to product specifications
2. Package cake according to product specifications

You are required to process and package 6 pieces of queen cupcakes from the formulation provided below.

Ingredient	Quantity
All-purpose flour	200g

Salt	Pinch
Baking powder	5g
Caster Sugar	125g
Margarine	125g
Milk	As required (Optional)
Lemon rinds	As required
Eggs	4 pieces

TASKS

1. Prepare and bake six queen cakes (cupcakes) using the creaming method.
2. Calculate the yield of the finished product.
3. Assess the cupcakes produced (appearance, colour, texture, flavour) and record your observations.

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