

101305T4FBC

FOOD PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/08/5/A

Yeast Products and Unleavened Bread

March/April 2025



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

WRITTEN ASSESSMENT

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. A food and beverage trainer was showing students critical steps and food terminologies used during the dough making process. Illustrate the following terms she/he used. (4Marks)
 - a) Knockback
 - b) Proving
2. Mrs. Munya wanted to prepare bread. Name any FOUR ingredients she used in making bread. (4Marks)
3. As students were collecting ingredients for the dough making process, their trainer was telling them the role each ingredient plays. Identify the roles of the following ingredients as used in dough making. (4Marks)
 - a) Flour
 - b) Yeast
4. Yeast is a very delicate ingredient and proper handling needs to be put in mind when using it. Give the FOUR conditions necessary for growth of yeast. (4Marks)
5. Fiona a food and beverage student was making bread rolls. Name FOUR seeds she used to decorate the rolls? (4Marks)
6. Rita is a pastry chef in Kamagambo Lodge, in a day she makes different types of bread. Identify any FOUR types of specialty bread she makes. (4Marks)
7. Derick a pastry chef in Makutano fast foods was making different yeast products to be sold during the week. List FOUR correct ways in which he will store yeast products. (4marks)
8. A trainee in a training workshop was instructed to make dough for different yeast products. Give any FOUR quality points that the trainee observed when working with dough. (4Marks)
9. Mr. Kuia had a food production practical on yeast products, he asked the students to observe the correct temperature when preparing the products. Identify TWO reason as to why observing the correct temperature is important when dealing with yeast. (2Marks)
10. Teacher Z asked culinary students to collect equipment ready for baking bread. Identify any FOUR equipment that the students collected. (4Marks)
11. Vinne was preparing dough for making bread rolls, at some point he was supposed to ferment the dough. State TWO reason as to why we need to ferment dough. (2Marks)



SECTION B (60 MARKS)

Answer Any THREE Questions in This Section

12. Most consumers of bread and yeast products have nowadays shifted from eating white bread to consuming whole meal bread.
- Differentiate between whole meal bread and white bread. (4marks)
 - Give THREE health benefits of consuming whole meal bread. (6Marks)
 - Describe the procedure of making the whole meal bread. (10Marks)
13. For a Pastry chef to be able to work effectively in the kitchen, he/she needs to be in the correct kitchen attire.
- Analyze FIVE reasons as to why chefs wear kitchen uniforms. (10Marks)
 - Describe FIVE qualities of a good kitchen uniform. (10Marks)
14. Mrs. Wanja was having an outside catering and she was supposed to prepare different doughs for the various yeast products.
- Expound FIVE quality points she ought to observe in order to produce quality products. (10Marks)
 - Explain FIVE reasons as to she knocked back the dough during dough during the preparation process. (10Marks)
15. Commercial bakery makes dough to be used for making different yeast products.
- Briefly describe the THREE main steps they use in making the dough. (6Marks)
 - Give TWO examples of dough, with descriptions of dough products in the following categories: (6Marks)
 - Enriched Doughs-
 - Laminated Doughs
 - Specialty doughs
 - Expound FOUR ways of presenting breads they produce. (8Marks)

