

101305T4FBC

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 5

HOS/OS/FP/CR/10/5/A

Prepare Cakes

Nov/Dec 2024



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

WRITTEN ASSESSMENT

TIME: 3 HOURS

INSTRUCTIONS TO CANDIDATE

1. The paper consists of **TWO** sections: **A** and **B**.
2. Marks for each question are indicated in the brackets.
3. Candidates are provided with a separate answer booklet
4. **DO NOT** write on this 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 Questions from this Section

1. Even the finest ingredients will be wasted if the cake batter is not mixed correctly. List **four** mechanical methods used in incorporating air into cake mixtures. (4 marks)
2. As a pastry student, give **three** ways of preparing baking tins just before baking a cake. (3 marks)
3. A wide variety of specialized tools and equipment is available to today's baker. State **five** equipment and tools used in cake making and production. (5 marks)
4. All well prepared sauces are good accompaniments to cakes. Identify **four** factors to consider while preparing sauces for various types of cakes. (4 marks)
5. The baker must pay careful attention to the character and quantity of each ingredient. List **four** ingredients that can be used to flavor a cake (4 marks)
6. Once a batter or dough is mixed, the application of heat transforms it into an appealing finished product. Highlight **four** ways of testing readiness in cakes. (4 marks)
7. Any fine-grained butter cake lends itself to customization. Outline **three** characteristics of sponge cakes (3 mark)
8. As a pastry chef, list **four** types of leavening agents you may use when preparing cakes. (4 marks)
9. Holding of the final products in any bakery is as important as the baking process. Identify **four** rules to observe when storing cakes (4 marks)
10. Hygiene is paramount for any chef while working in the kitchen. Outline **five** personal hygiene rules a chef should observe when preparing cakes. (5 marks)

SECTION B: (60 MARKS)

Answer any three questions in this section

11. a) Cakes should be prepared in a safe environment for bakers' safety. Describe **four** firefighting equipment to use in case of a fire breakout (8 marks)
- b) Leavening agents are key ingredients in cake production. Explain **six** roles of leavening agents in baking of cakes. (12 marks)
12. a) Customers are attracted by what they see, therefore a patissier should be well skilled with various decoration techniques. Discuss **four** techniques used in finishing cakes for presentation (8 marks)
- b) In cake preparation, faults may occur. Give **three** reasons for each of the following faults in cakes; (12 marks)
- i. Sinking at the center.
 - ii. Heavy texture
 - iii. Too dry
 - iv. Cracked at the top
13. As the executive pastry chef in a bakery, **explain** to the pastry cooks under you:
- a) **Three** roles of each of the following ingredients as used in cake preparation; (12 marks)
- i) Sugar
 - ii) Butter or margarine
 - iii) Eggs
 - iv) Milk or water
- b) **Four** reasons for decorating cakes. (8 marks)
14. Today's bakery professionals must exercise sound judgment and be committed to achieving excellence in their endeavors. As a professional baker,
- a) Discuss **five** methods of making sponge cakes. (10 marks)
- b) Explain **five** rules to observe when baking cakes. (10 marks)

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