

**072104T4BCD**

**BAKING TECHNOLOGY (CAKE AND PASTRY PRODUCTS) LEVEL 4**

**FOP/OS/BT/CR/01/4/A**

**PRODUCE CAKES**

**NOV/DEC 2023**

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

**WRITTEN ASSESSMENT**

**TIME: 2 HOURS**

**INSTRUCTIONS TO CANDIDATE**

- i. This paper has two sections **A** and **B**. Attempt questions in each section as per instructions given in the section.
- ii. You are provided with a separate answer booklet.
- iii. Marks for each question are indicated in the brackets.
- iv. Do not write on the question paper

**Candidates should check the question paper to ascertain that all pages are printed as indicated and that no questions are missing**

**This paper consists of (4) printed pages**

**SECTION A**

**Attempt all the questions in this section.**

1. What is the purpose of flour in cake making? (1 Mark)
  - A. adds structure
  - B. makes them rise
  - C. adds color
  - D. regulates the action of salts
  
2. Which of the following is not one of the methods of cake making? (1 Mark)
  - A. rubbing-in
  - B. creaming
  - C. knocking back
  - D. whisking
  
3. \_\_\_\_\_ is the role of fat in cake making. (1 Mark)
  - A. Delaying the coagulation of egg protein.
  - B. Shortening and tenderizing the gluten protein in the flour.
  - C. Increasing temperature during cooking
  - D. Dissolving sugar and salt in the cake mixture
  
4. The following are reasons for fruits sinking in the cakes, which one is not? (1 Mark)
  - A. the fruit was wet
  - B. too much liquid was used
  - C. the oven was too cool
  - D. use of too much baking powder
  
5. The following are qualities of a well-made shortened cake except \_\_\_\_\_ (1 Mark)
  - A. flat or slightly rounded top
  - B. light, tender and moist rather than dry
  - C. flaky with very small blisters on the surface
  - D. uniform golden-brown, fine-grained crust
  
6. Creaming in method in cake making is \_\_\_\_\_ (1 Mark)

- A.** Putting all the cake batter ingredients in one bowl, mix and then let the oven do the work for you.
  - B.** Technique where flour is rubbed into the fat to make dishes such as short crust pastry, crumbles and scones.
  - C.** Fat and sugar are mixed together using wooden spoon.
  - D.** Fat and syrup/sugar are melted in a sauce pan and poured into other ingredients.
7. The following are uses of eggs in cake making, except? (1 Mark)
- A.** Incorporating air into the mixture
  - B.** They are used as fluid in the cake making formula
  - C.** They add to the tenderness and fragility of the cake crumb.
  - D.** Coagulated egg protein contributes to the cake structure.
8. The following are uses of liquid in cake making, except? (1 Mark)
- A.** dissolving dry ingredients
  - B.** gelatinization of starch
  - C.** provision of moistness to the final baked products
  - D.** all of the above
9. Which of the following is not a method of decorating and finishing cakes for presentation? (1 Mark)
- A.** fillings
  - B.** spreading and coating
  - C.** blending method
  - D.** dredging and sprinkling
10. The following are ways in which air is mechanically introduced into the flour mixtures EXCEPT. (1 Mark)
- A.** Creaming
  - B.** Whisking
  - C.** Heating
  - D.** Beating

**SECTION B (40 MARKS)**

**Answer all questions**

11. State **FOUR** methods of making sponge cakes. (4 marks)
12. List **FIVE** ingredients in cake making. (5 marks)
13. State **FOUR** causes of uneven texture in creamed cakes. (4 marks)
14. List **FIVE** uses of cakes. (5 marks)
15. State **FOUR** points to consider when baking cakes (4 marks)
16. State **FOUR** advantages of baking as a method of cooking (4 marks)
17. List **THREE** main types of sugar used in cake making (3 marks)
18. State **FIVE** qualities of a well baked cake (5 marks)
19. State **FOUR** personal hygiene measures to be observed by a baker when producing cakes (4 marks)
20. State **THREE** functions of cake improvers in cake production (3 marks)