



JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY
SCHOOL OF BUSINESS AND ECONOMICS
UNIVERSITY EXAMINATION FOR DIPLOMA IN BAKING TECHNOLOGY
1ST YEAR 2ND SEMESTER 2023/2024 ACADEMIC YEAR
MAIN CAMPUS

COURSE CODE: BBD 2121

COURSE TITLE: BAKERY RAW MATERIAL SCIENCE I

EXAM VENUE: AH

STREAM:

DATE: 29/04/2024

EXAM SESSION: 9.00 – 11.00 AM

TIME: 2 HOURS

Instructions:

- i. **This assessment requires you to demonstrate competence against unit of competency: Bakery raw materials science I.**
- ii. **Answer all questions in section A and any other three questions in section B.**
- iii. **Candidates are advised not to write on the question paper.**
- iv. **Ensure you write your Name, Registration Number, Date, booklet serial number and Signature on the attendance sheet**
- v. **Candidates must hand in their answer booklets to the invigilator while in the examination room.**

SECTION A: SHORT ANSWERS (40 MARKS)

Instructions: Answer all questions.

1. Answer the following questions with regards to bakery raw material:
 - a. Outline uses of fruits in bakery. (4 marks)
 - b. Describe the properties that make wheat unique as a bakery raw material. (4 marks)
 - c. List any four types of wheat. (4 marks)
 - d. List any four types of bakery equipment and tools. (4 marks)
 - e. List various chemical raising agents used in baking. (4 marks)
 - f. Outline FOUR characteristics of good quality flour. (4 marks)
 - g. Apart from wheat, outline other types of flours from grains and seeds used in bakery. (4mks)
 - h. Explain the difference between semolina, whole wheat flour and refined flour. (4 marks)
 - i. List four functions of moistening agents used in baking products. (4 marks)
 - j. Explain the role of salt in bakery. (4 marks)

SECTION B (60 MARKS)

Instructions: Choose and answer any three questions.

1. Analyze yeast as the heart of bread making in terms of:
 - i. Reproduction and multiplication. (5 marks)
 - ii. For proper storage of flour Discuss 10 points to keep in mind. (10 marks)
 - iii. Discuss FIVE attributes of a baker. (5 marks)
2. Bakery raw materials requires that one clearly understands the difference between bakery products.
 - a. Discuss the five major functions of eggs in baking. (10 marks)
 - b. Explain any five characteristics of hard wheat that make it no. 1 bakery preference. (10 marks)
3. Production of quality wheat depends largely on how it is handled. Explain:
 - a. Milling of wheat involves various procedures. Explain what is meant by:
 - i. Cleaning. (2 marks)
 - ii. Conditioning. (3 marks)
 - b. Differentiate between animal, vegetable, and compound shortenings as fat used in baking giving examples in each case. (12 marks)
 - c. List the three characteristics of soft wheat. (3 marks)
4. You are planning to make purchases on sugar and shortening for baking purposes.
 - a. Outline TEN uses of sugar in bakery. (10 marks)
 - b. List any TEN characteristics of shortening as any type of fat that is solid at room temperature. (10 marks)