



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 2123

COURSE TITLE: BAKERY PLANT AND EQUIPMENT

EXAM VENUE: AH

STREAM:

DATE: 30/04/2024

EXAM SESSION: 9.00 – 11.00 AM

TIME: 3.00 HOURS

Instructions:

- i. **This assessment requires you to demonstrate competence against unit of competency:**
- ii. **Candidates are advised not to write on the question paper.**
- iii. **Ensure you write your Name, Registration Number, Date, booklet serial number and Signature on the attendance sheet.**

SECTION A: SHORT ANSWERS (40 MARKS)

Instructions: Answer all questions

QUESTION ONE

- a) State four benefits of Schedule preventive maintenance on bakery equipment.(4 marks)
- b) Highlight the safety measures that must be observed in a bakery plant. (5 marks)
- c) Describe Factors to consider when selecting bakery equipment. (8 marks)
- d) Highlight the legal requirements for bakery plant operation. (6 marks)
- e) State the Five Baking technologies that have emerged since baking started. (5 marks)
- f) State seven Factors to Consider while evaluating a bakery plant location. (7 marks)
- g) What are Five Types of Retail Bakeries 5marks

SECTION B (60 MARKS)

Instructions: Choose and answer any three questions.

QUESTION TWO

- a) Explain four Types of maintenance on a bakery plant equipment's . (8 marks)
- b) What are the 6 classifications of baking tools and equipment. (12 marks)

QUESTION THREE

- a) Describe the simple steps that one must take to start and operate a bakery plant-10marks
- b) Describe the bakery plant flow chart

QUESTION FOUR

- a) Explain FOUR Main bakery layouts emphasize on its own uniqueness and benefits. (8 marks)
- b) Discuss various types of bakery equipment. (10 marks)

QUESTION FIVE

- a) Discuss four different types of Cleaning Agents that are used in a bakery plant
- b) Describe five Benefits of proper Bakery Equipment Maintenance

QUESTION SIX

- a) Describe the five basic Bakery Equipment Maintenance tips. (10 marks)
- b) Explain the basic bakery Hygiene rules. (10 marks)