



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 2124

COURSE TITLE: PRODUCTION OF YEAST PRODUCTS I

EXAM VENUE: AH

STREAM:

DATE: 03/05/2024

EXAM SESSION: 14.00 – 16.00 PM

TIME: 2.00 HOURS

Instructions:

- i. This assessment requires you to demonstrate competence against unit of competency: **Production Of Yeast Products 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 ANSWER QUESTIONS (40 marks)

Instruction: answer all questions in this section

1. Explain the following terms:
 - a.) leavening (2 marks)
 - b.) fermentation (2 marks)
2. List any four types of yeast products and one example of each type. (4 marks)
3. Identify any four tools and equipment used in yeast products preparation and their uses (4 marks)
4. Outline any four basic ingredients used in production of yeast products. (4 marks)
5. Outline four functions of leavening in yeast product production. (4 marks)
6. List any four PPEs must have in a yeast product production practical session. (4 marks)
7. Highlight any four mechanisms of preventing waste in the workshop. (4 marks)
8. List any four components of yeast and give its approximate percentage content in yeast. (4 marks)
9. Outline four safety and hygiene practices to be observed in the workshop. (4 marks)
10. Highlight four legal aspects framework to be ensured in any workshop in baking industry (4 marks)

SECTION B (60 MARKS)

Instructions: Choose and answer any three questions.

1. a.) Explain two main life cycle of yeast production mechanism in the laboratory. (10 marks)
b.) Discuss three types of yeast commonly found in the shopping centres. (6 marks)
c.) Illustrate the procedure of preparing bread dough mixture. (4 marks)
2. Analyze the five common faults in producing yeast products in terms of:
 - i. The fault (5 marks)
 - ii. The corresponding mistakes that cause it (at least two in each case) (10 marks)
 - iii. How to avoid each fault from occurring. (5 marks)
3. You have been contracted to produce scones for a group breakfast of students out on sports.
 - a.) Outline the ingredients to be used and steps you are going to follow in producing 23 packets of scones each weighing 300gms each. (10 marks)
 - b. Explain any five factors to consider when preparing the dough for scones. (10 marks)
4. You are planning to start up a bakery in your residential area. In order to start a bakery; one needs to apply for various licenses and also certifications.
 - a.) Discuss five legal documents required to start a bakery. (10 marks)
 - b.) Discuss five requirements and their uses needed to start up a bakery. (10 marks)