



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

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**COURSE CODE: BBD2126**

**COURSE TITLE: PRODUCTION OF PASTRY 1**

**EXAM VENUE: AH**

**STREAM:**

**DATE: 02/05/2024**

**EXAM SESSION: 14.00 – 16.00 PM**

**TIME: 2.00 HOURS**

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**Instructions:**

- i. **This assessment requires you to demonstrate competence against unit of competency: PRODUCTION OF PASTRY 1**
- 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:
  - a. Explain the meaning of the term baking. (2 marks)
  - b. Outline the four characteristics of kitchen clothing. (4 marks)
  - c. Identify four tools and equipment used in production of pastry products. (4marks)
  - d. Outline four conditions necessary for bacteria to grow. (4 marks)
  - e. List four food hygiene measures to be observed in the bakery laboratory. (4 marks)
  - f. Highlight four characteristics of quality pastry. (4 marks)
  - g. Explain the meaning of the following terms as used in baking. (2 marks)
    - a) kneading
    - b)glazing
  - h. Outline four faults in short pastry (4 marks)
  - i. What is the meaning of the term pastry. (2 marks)
  - j. Outline four uses of sugar in pastry. (4 marks)

## SECTION B (60 MARKS)

**Instructions: Choose and answer any three questions.**

- 2.a) Explain five ingredients and their functions in pastry making. (10 marks)
- b) Explain five preparation techniques in pastry making. (10 marks)
- 3 a) Describe the procedure of making short pastry. (10 marks)
- b) Explain five faults in puff pastry. (10 marks)
- 4 a) Explain ten personal hygiene procedures to be observed in the kitchen. (10 marks)
- b) Describe the procedure of making sugar pastry. (10 marks)
- 5 a) Explain five recipe balance in pastry making. (10 marks)
- b) Describe the ten rules to observe when making pastry. (10 marks)