



JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY

SCHOOL OF BUSINESS AND ECONOMICS

UNIVERSITY EXAMINATION FOR DIPLOMA IN BAKING TECHNOLOGY

MAIN CAMPUS

COURSE CODE: BBD 2215

COURSE TITLE: CAKE PRODUCTION 1

EXAM SESSION; SEPT-DEC 2024.

TIME: 2.00 HOURS

INSTRUCTIONS:

- i. The 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.
- iii. Ensure you write your name, registration number, date, booklet number serial number and signature on the attendance sheet.
- iv. Candidates must hand in their answer booklet to the invigilator while in the examination room

SECTION A

(40 Marks)

1. Define the following terminologies as used in baking (4 Marks)
 - a. Leavening
 - b. Emulsion
 - c. Aeration
 - d. Caramelize
2. Describe the steps you need to take to prepare the pan for baking. (4 Marks)
3. List any **FOUR** methods of cake mixing (4 Marks)
4. State any **FOUR** cake making tools and equipment (4 Marks)
5. List the **FOUR** basic raw material/ingredients in cake making (4 Marks)
6. List **EIGHT** types of cake that can be baked using creaming method (4 Marks)
7. State **FOUR** food safety precautions while in the bakery (4 Marks)
8. Outline the steps used to cool cake properly (4 Marks)
9. Enumerate the **FOUR** principles of sales and marketing (4 Marks)
10. List any **FOUR** principles of procurement (4 Marks)

SECTION B

(60 Marks)

Choose and answer any three questions

11. Analyze the **five** common faults in cake in terms of

The fault (5 Marks)

The corresponding mistake that cause the fault (10 Marks)

i. iii. How to avoid each fault from occurring (5 Marks)

12. Cake making requires that one clearly understands the difference between bakery products

a. Discuss the five major difference between cake and bread (10 Marks)

b. Explain any five characteristics of quality cake (10 Marks)

13. Imagine you are planning to bake a birthday cake,

a. Outline the steps steps you are going to follow in producing this cake (10 Marks)

b. List any ten secrets to baking perfect cake that you will have to bear in mind (10 Marks)

14. Explain five methods of cake making (10 Marks)

a. State the role of cake gel and cake enhancers when used in cake production (4 Marks)

b. Explain three factors to consider while cake making (6 Marks)