



JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY
SCHOOL OF BUSINESS AND ECONOMICS
UNIVERSITY EXAMINATION FOR DIPLOMA IN BAKING TECHNOLOGY
2ND YEAR 2ND SEMESTER 2024/2025 ACADEMIC YEAR
MAIN CAMPUS

COURSE CODE: BBD 2213

COURSE TITLE: PRODUCTION OF YEAST PRODUCTS II

EXAM VENUE:

STREAM:

DATE:

EXAM SESSION: Sep - Dec 2024

TIME: 2.00 HOURS

Instructions:

- i. This assessment requires you to demonstrate competence against unit of competency:
Production Of Yeast Products II
- ii. Answer **all questions**
- 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: INSTRUCTION: ANSWER ALL QUESTIONS IN THIS SECTION

- 1) Identify any four tools and equipment used in yeast products preparation and their uses (4 Marks)
- 2) Outline any four basic ingredients use in production of yeast products (4 Marks)
- 3) List any four PPEs you must have in a yeast product production practical session (4 Marks)
- 4) Highlight any four mechanism of preventing waste in the workshop (4 Marks)
- 5) Outline four safety and hygiene practices to be observed in the workshop (4 Marks)
- 6) Highlight any four importance of record keeping during preparation of yeast products in the workshop (4 Marks)
- 7) Illustrate the procedure of preparing bread dough mixture (4 Marks)
- 8) Describe the importance of procurement process while in the bakery process and its systems (4 Marks)
- 9) List any four components of yeast and give its approximate percentage content in yeast (4 Marks)
- 10) Highlight four legal aspects framework to be ensured in any workshop in baking industry (4 Marks)

SECTION B: ANSWER ANY THREE QUESTION IN THIS SECTION

- 11) a.) Explain two main life cycle of yeast production mechanism in the laboratory (10 Marks)
b.) Explain five methods of preparing bread dough mixture which you may know which are commonly used in the hospitality industry (10 Marks)
- 12) 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)
- 13) 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)
- 14) 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)