



**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 2214

COURSE TITLE: PRODUCTION OF PASTRY PRODUCTS II

EXAM VENUE:

STREAM:

DATE:

EXAM SESSION: Sep - Dec 2024

TIME: 3.00 HOURS

Instructions:

- i. This assessment requires you to demonstrate competence against unit of competency: Production Of Pastry 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 pastry products preparation and their uses (4 Marks)
- 2) Outline any four basic ingredients use in production of Danish pastries (4 Marks)
- 3) List four attire apparatus you must have in a pastry product production practical session (4 Marks)
- 4) Highlight any four mechanism of stores keeping and stock control in a pastry 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 pastry products in the workshop (4 Marks)
- 7) Illustrate the quality control and assurance necessary in a pastry workshop (4 Marks)
- 8) Describe the importance of simple basic principles of accounting in pastry product production while in the bakery process and its systems (4 Marks)
- 9) List four methods of data collection techniques during and when off the pastry workshop (4 Marks)
- 10) Highlight four types of records which a pastry chef can keep and maintain always while in the workshop (4 Marks)

SECTION B: ANSWER ANY THREE QUESTION IN THIS SECTION

- 11) 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)
- 12) Analyze the five common faults in producing pastry 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)
- 13) You have been contracted to produce pastry product for a group breakfast of students out on sports.
 - a.) Explain five commonly types of pastries you can prepare them (10 Marks)
 - b.) Explain any five factors to consider when preparing the dough for puff pastry. (10 Marks)
- 14) When setting standards for pastry products productions, there are principles which need to be put in place and be adhered to in relations to production process. Explain the following principles in relation to standard setting for pastry products production.
 - a. Principles of Management (4 Marks)
 - b. Principles of HRM (4 Marks)
 - c. Principles of Costing (4 Marks)
 - d. Principles of procurement (4 Marks)
 - e. Principles of Sales and marketing (4 Marks)