

1507/111
1907/103
BREAD AND CONFECTIONERY
MAKING I THEORY
March/April 2020
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL
CRAFT CERTIFICATE IN BAKING TECHNOLOGY

MODULE I

BREAD AND CONFECTIONERY MAKING I THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists of TWENTY questions in TWO sections; A and B.
Answer ALL questions in section A and any THREE questions from section B in the answer booklet provided.
Maximum marks for each part of a question are as indicated.
Candidates should answer the questions in English.*

This paper consists of 3 printed pages.

Candidates should check the question paper to ascertain that all the pages are printed as indicated and that no questions are missing.

SECTION A (55 marks)

Answer ALL questions in this section.

1. State **three** ways in which a baker may avoid mistakes in scaling ingredients. (3 marks)
2. Explain the role of each of the following flour characteristics in bread making:
 - (a) soluble flour protein;
 - (b) gluten extensibility.(4 marks)
3. Outline **four** functions of salt in bread making. (4 marks)
4. Identify **six** external characteristics of bread. (3 marks)
5. Outline **three** types of animal fats. (3 marks)
6. State **eight** types of foreign objects that may be found in a baked product. (4 marks)
7. Highlight **three** reasons that make water an essential ingredient in bread making. (3 marks)
8. Outline **three** benefits of knocking back a bread dough. (3 marks)
9. State **five** factors that govern the baking temperature required for a given product. (5 marks)
10. State **four** functions of milk in confectionery making. (4 marks)
11. Outline **three** rules that should be observed when breaking eggs for use in the bakery. (3 marks)
12. Outline the steps involved in the sugar-batter method of cake making. (4 marks)
13. Explain the meaning of each of the following terms as used in confectionery making:
 - (a) chemical aeration;
 - (b) lamination.(4 marks)
14. State **four** functions of sugar in cake making. (4 marks)
15. Outline **four** causes of shrinkage in puff pastry goods. (4 marks)

SECTION B (45 marks)

Answer any **THREE** questions from this section.

16. (a) Describe **three** types of brown flour that are used in a bakery. (6 marks)
- (b) Outline **seven** types of information that should be included in a quality control report on a baked product. (7 marks)
- (c) State **two** reasons that may account for curdling in cake batter. (2 marks)
17. (a) State **six** rules that should be followed to produce quality sponge goods. (6 marks)
- (b) State **four** factors that may determine the moistness of a loaf. (4 marks)
- (c) Outline **five** factors that may influence the rate of yeast activity in a bread dough. ^{Temp.} (5 marks)
18. (a) Explain the use of each of the following tools in a bread workshop:
(i) dough thermometer;
(ii) flour dredger;
(iii) dough docker;
(iv) plastic scaper. (8 marks)
- (b) State **four** causes of hardness in short paste goods. (4 marks)
- (c) Describe the cold method of preparing meringue. (3 marks)
19. (a) Explain the **three** classifications of baking powder. (6 marks)
- (b) Highlight **six** guidelines that should be followed when preparing small doughs. (6 marks)
- (c) State **three** objectives of flour milling. (3 marks)
20. (a) Highlight **five** reasons that contribute to the introduction of new baked products in the market. (5 marks)
- (b) State **four** functions of wheat protein in bread products. (4 marks)
- (c) State **six** uses of shortening in bread products. (6 marks)

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