

2920/104
BAKING I THEORY
Oct./Nov. 2021
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN BAKING TECHNOLOGY

MODULE I

BAKING I THEORY

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists of TWO sections; A and B.
Answer ALL the questions in Section A and any THREE questions from Section B.
Write your answers in the answer booklet provided.
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 (40 marks)

Answer ALL questions in this section.

1. Highlight **four** functions of water in bread dough making. (4 marks)
2. Outline **four** factors that govern the amount of yeast that should be added to a dough. (4 marks)
3. State **four** advantages of the straight dough method of bread making. (4 marks)
4. Highlight **four** personal hygiene measures that a food-handling bakery staff should take. (4 marks)
5. State **four** functions of eggs in confectionery products. (4 marks)
6. Outline **four** factors that govern the choice of baking temperatures of confectionery products. (4 marks)
7. State **four** ways in which confectionery products may be aerated. (4 marks)
8. Explain the function of each of the following parts of a bread moulding machine:
 - (a) curling plate; (2 marks)
 - (b) pressure board. (2 marks)
9. State **four** factors that a bakery proprietor may consider when determining the size of a staff canteen in a bakery premise. (4 marks)
10. Describe each of the following bakery mixing machines:
 - (a) horizontal mixer; (2 marks)
 - (b) spiral mixer. (2 marks)

SECTION B (60 marks)

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

11. (a) Explain **four** reasons for rounding the bread dough after the dividing and scaling process. (8 marks)
- (b) Highlight **six** benefits of using fat in baked products. (6 marks)
- (c) State **six** reasons that may make objects to fall in a bakery workshop. (6 marks)
12. (a) Explain **three** characteristics of milk bread. (6 marks)
- (b) Highlight **six** consequences of baking cakes in very high oven temperatures. (6 marks)
- (c) Describe the procedure for curing bread tins. (8 marks)
13. (a) Highlight **six** benefits that may be derived from the use of malt as an additive during the processing of bread products. (6 marks)
- (b) Explain **three** guidelines that a baker should follow when carrying out test bakes. (6 marks)
- (c) Explain **four** fire precautions measures that should be taken in a bakery premise. (8 marks)
14. (a) Outline **four** effects of using insufficient salt in bread products. (4 marks)
- (b) Highlight **six** causes of low volume in puff pastry goods. (6 marks)
- (c) Explain **five** consequences of proofing bread dough in a very hot proofer. (10 marks)
15. (a) Explain **three** qualities of good butter. (6 marks)
- (b) Explain **four** types of equipment that a confectioner may use when decorating a cake with royal icing. (8 marks)
- (c) Highlight **six** guidelines that a baker should follow when firing a solid fuel oven. (6 marks)

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