



# **GRETSA UNIVERSITY - THIKA**

## **UNIVERSITY EXAMINATIONS JANUARY-APRIL 2019 SEMESTER**

### **CERTIFICATE IN FOOD PRODUCTION**

**COURSE CODE: CFPP 009**

**COURSE TITLE: BAKING PRACTICE II**

**DATE: 28 MARCH 2019**

**TIME: 1.00 PM – 5.00 PM**

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#### **INSTRUCTIONS TO CANDIDATES**

1. PREVIOUS PREPARATION TO TAKE 1 HOUR
2. PRODUCTION TO TAKE 3 HOURS
3. NO FURTHER PASTRY PRODUCTION WILL BE DONE AFTER 4 HOURS
4. STUDENT CAN USE REFERENCE MATERIAL DURING THE PRACTICAL

***CAUTION:** All exam rooms are under CCTV surveillance during the examination period.*

**Prepare, plan, organize and control the preparation of the following;**

**TEST 1**

- a) Preparation of a tea item using rubbing in method.
- b) Preparation of a tea item using creaming method.
- c) Preparation of a tea item using puff pastry.

**TEST 2**

- a) Preparation of a tea item using whisking method.
- b) Preparation of a tea item using all in one method.
- c) Preparation of a tea item using yeast.