



ZIMBABWE

**MINISTRY OF HIGHER AND TERTIARY EDUCATION,
INNOVATION, SCIENCE AND TECHNOLOGY
DEVELOPMENT**

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

BAKING TECHNOLOGY AND MANAGEMENT

MODULE: Theory of Baking

PAPER NO: 598/23/M02

DURATION: 3 Hours

MAY/JUNE 2024 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

- 1. Answer ALL questions.**
- 2. Start each question on a fresh page.**

This paper consists of 2 printed pages.

PAPER NO: 598/23/M02 – THEORY OF BAKING

QUESTION 1

- (a) Cite five reasons why bakery products are packaged. (10 marks)
- (b) Briefly explain the three ways of heat transfer. (6 marks)
- (c) Give two reasons why cakes are first covered with marzipan before finishing them with plastic icing. (4 marks)

QUESTION 2

- (a) Examine five features of the Chorleywood breadmaking process. (10 marks)
- (b) Explain five factors that affect fermentation in baking. (10 marks)
- (c) Distinguish mould from bacteria giving examples. (5 marks)
- (d) Give five reasons why maintenance is crucial in bakery. (5 marks)

QUESTION 3

- (a) Explain the functions of the following bakery ingredients
 - (i) Milk (4 marks)
 - (ii) Nuts (4 marks)
 - (iii) Stabilisers (4 marks)
- (b) Define bulk handling of ingredients. (2 marks)
- (c) Outline the main characteristic of bulk handling equipment of fats and oils. (10 marks)
- (d) State any two sweeteners used in the chocolate manufacture. (2 marks)

QUESTION 4

- (a) Elaborate the importance of carrying out the following tests on flour.
 - i) Falling number (3 marks)
 - ii) Ash content (2 marks)
- (b) Describe how breakdown maintenance is carried out in the bakery. (5 marks)
- (c) Suggest any four methods of biscuit making. (4 marks)
- (d) Describe how piped biscuits are prepared. (10 marks)
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