

MODULE II**BAKING****FOP/OS/BT/CR/05/4/MA****PREPARE PASTRIES****SEPTEMBER-NOVEMBER 2025**

**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)**

**CUTTING LIST
PRACTICAL 1**

S/N	Item	Quantity (per candidate)	Provided By
1.	Wheat flour	200g	Centre
2.	Salt	5g	
3.	Margarine	50g	
4.	Vegetable fat	50g	
5.	Sugar	100g	
6.	Caster sugar	10g	
7.	Straw berries	80g	
8.	Cherries	50g	
9.	Apple	1pc	
10.	Straw berries	50g	
11.	Cherries	50g	
12.	Apples	2pcs	
13.	Milk	50ml	
14.	A Fully equipped bakery	To be shared	
15.	PPEs	Full uniform	Candidate

PRACTICAL 2

S/N	Item	Quantity (Per candidate)	Provided By
1.	Wheat flour	400g	Centre
2.	Sugar	110g	
3.	Margarine	125g	
4.	Eggs	6pcs	
5.	Bananas	2pcs	
6.	Apricot jam	100g	
7.	Milk	400ml	
8.	Vanilla essence	5ml	
9.	Apple	1pc	
10.	Straw berries	50g	
11.	Cherries	50g	
12.	Apples	1pc	
13.	Butter	200g	
14.	Lemon	2pcs	
15.	Salt	10g	
16.	Caster sugar	20g	
17.	Ice cubes	8pcs	
18.	A fully equipped bakery	To be shared	
19.	PPEs	Full uniform	Candidate

PRACTICAL 3

S/N	Item	Quantity (Per candidate)	Provided By
1.	Whipped cream	250ml	Centre
2.	Fondant	100ml	
3.	Chocolate conventure	25g	
4.	Margarine	10g	
5.	Sugar	5g	
6.	Eggs	4pcs	
7.	Salt	5g	
8.	A fully equipped bakery plant	To be shared	
9.	PPEs	Full uniform	Candidate

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