



**FOP – Cereal grains processing
Technology
T012**

08:30 – 11:30 AM

Names:

Index number

TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

QUESTIONS and ANSWERS BOOKLET

OPTION/TRADE: **FOOD PROCESSING**

SUBJECT: Cereal grains processing Technology

ACADEMIC YEAR: **2020-2021**

Read carefully the instructions on page (i) & (ii).

FOR EXAMINER'S USE ONLY

[illegible]



TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

INSTRUCTIONS TO CANDIDATES: PART I (Answer Booklet)

1. A candidate should fill in the actual names and the index number on the cover of this questions and answer booklet on the provided place (Black Box).
2. It is illegal for a candidate to write any of his/her names, index number or a school name inside the answer booklet.
3. A candidate should check if all pages of the answer booklet are complete. No candidate should remove or tear any pages or part of it from the answer booklet.
4. A candidate should answer in the language in which the examination is set. (See page **(ii)**)
5. A candidate should sign on the sitting plan when submitting the answer booklet. He/she has also to check if the answer booklet is well sealed.
6. No extra paper is allowed in the examinations room. If a candidate is caught with it his/her results will be nullified.
7. No candidate is allowed to write answers not related to the subject being sat for, otherwise it will be considered as a cheating case.
8. Write your answers on the 12 lined pages (From page 1 of 12 to page 12 of 12).
9. Use the last non-lined pages as draft.
10. Results for any candidate who is caught in examination malpractices are nullified. The cheating can be recognized during examinations administration, marking exercise or even thereafter.

TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

OPTION/TRADE: FOOD PROCESSING

SUBJECT: Cereal grains processing Technology

DURATION: 3 hours

INSTRUCTIONS TO CANDIDATES: PART II (Question paper)

The paper is composed of two (2) main Sections as follows:

Section I: Attempt all the Twelve (12) questions	(60 marks)
Section II: Attempt any Four (4) questions out of Six (6)	(40 marks)

Allowed materials:

- Ruler and square
- Calculator

Note:

Every candidate is required to carefully comply with the provided assessment instructions.

Section I: Attempt all the Twelve (12) questions

(60 marks)

- 01.** Explain briefly the process of frying doughnuts. **(5 marks)**
- 02.** While making cake, it is necessary to coat the moulder.
What is the importance of coating moulder during cake making?
(5 marks)
- 03.** While frying chapatti, time and temperature must be monitored.
Explain. **(5 marks)**
- 04.** State any five equipment, tools, utensils or instruments to use in
extruded product making. **(5 marks)**
- 05.** a) Give three (3) dough quality parameters for making extruded
product
b) What is the purpose of checking the dough quality for making
extruded product **(5 marks)**
- 06.** a) Give the importance of label
b) Give the elements of label. **(5 marks)**
- 07.** Explain the function of the milk as used in cake making. **(5 marks)**

- 08.** While making doughnut, frying may occur as the critical control point. Explain. **(5 marks)**
- 09.** Time is one of the important parameters to control while baking and it can vary according to a number of conditions. What are those conditions? **(5 marks)**
- 10.** Enumerate factors that influence whether a cleaning product will cause health problems. **(5 marks)**
- 11.** Given the following equipment used in pastry making, outline their functions:
- a)** Dough mixer
 - b)** Rolling pin
 - c)** Sieve
 - d)** Balance
 - e)** Oven. **(5 marks)**
- 12.** Give five (5) cleaning agents to use for cleaning extruded product making work area. **(5 marks)**

Section II: Attempt any Four (4) questions out of Six (6) (40 marks)

- 13.** Explain the parameters to consider while baking cake. **(10marks)**
- 14.** Labelling is the action done in packaging step.
- a)** Outline any ten (10) elements of the label that may be on biscuit packaging material.
 - b)** Outline the requirements of packaging material for biscuit.
- (10marks)**
- 15.** Drying is a very important step in pasta making. Based on the temperature, give the pasta drying modes and their conditions.
- (10marks)**
- 16.** In macaroni and spaghetti making there are many steps to follow. What are the quality control parameters on the following?
- a)** Dough preparation
 - b)** Pasta press
 - c)** Extruding
 - d)** Final drying.
- (10marks)**
- 17.** Extrusion is a very important step in extruded product making.
- a)** What is extrusion? **(3 marks)**
 - b)** How is the water-cooling jacket activity done? **(3 marks)**
 - c)** What happens when excessive energy is produced during extrusion (exceed extrusion temperature)? **(4 marks)**

18. a) Explain:

(i) Primary package

(ii) Secondary package.

(2 marks)

b) What are the functions of extruded product package? **(4 marks)**

c) Mention the types of extruded product package. **(4 marks)**

