



**ROBERT MUGABE SCHOOL OF EDUCATION & CULTURE**  
**DEPARTMENT OF TECHNICAL EDUCATION**  
**BACHELOR OF EDUCATION SECONDARY HONOURS IN-SERVICE DEGREE**  
**PART 2 SEMESTER 2**  
**EXAMINATION QUESTION PAPER**

**MODULE CODE : TSFT 221**  
**NARRATION : BAKERY & CONFECTIONERY**  
**DATE : 2024**  
**TIME : 3 HOURS**

**MAIN PAPER**

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**INSTRUCTIONS.**

ANSWER ANY **FOUR (4)** QUESTIONS.  
ALL QUESTIONS CARRY EQUAL MARKS.

1. Analyse importance of liquid in the preparation, cooking and serving of bakery products. (25)
2. Examine the functions of eggs in baking, citing specific examples (25)
3. Discuss the indigenous knowledge systems in baking and confectionary. (25)
4. Compare and contrast the nutritional and health benefits of refined and unrefined cereals. (25)
5. Explain the following terms:
  - a. Glazing (5)
  - b. Rolling and folding (5)
  - c. Sifting (5)
  - d. Kneading (5)
  - e. Oven-management (5)
6. Examine the need for shortening during baking, citing relevant examples. (25)

**END OF EXAMINATION**