

SCHOOL OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Subject Code & Name : **PAT1103 PASTRY AND BAKING**
Semester & Year : May – August 2016
Lecturer/Examiner : Erlene Yew
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:**
PART A (30 marks) : 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (70 marks) : Answer ALL FIVE (5) short answer questions. Answers are to be written in the Answer Booklet provided.
- Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- This question paper must be submitted along with all used and/or unused rough papers and/or graph paper (if any). Candidates are NOT allowed to take any examination materials out of the examination hall.**
- Only ballpoint pens are allowed to be used in answering the questions, with the exception of multiple choice questions, where 2B pencils are to be used.**

WARNING: The University Examination Board (UEB) of BERJAYA University College of Hospitality regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students' Handbook, up to and including expulsion from BERJAYA University College of Hospitality.

Total Number of pages = 11 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : FIVE (5) short answer questions. Answer ALL questions in the Answer Booklet(s) provided. Write your answers in the Answer Booklet(s) provided.

1. Wheat flour provides bulk and structure to most of the baker's products including breads, cakes, cookies and pastries. Figure 3 shows the composition of wheat kernel.

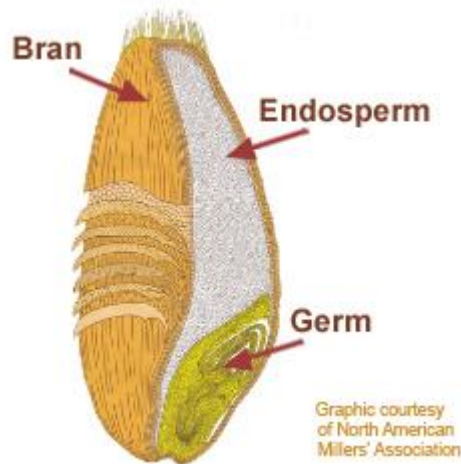


Figure 3

- a. Wheat kernel consists of **THREE (3)** main parts, explain all of the parts:
- I. Bran (2 marks)
 - II. Endosperm (2 marks)
 - III. Germ (2 marks)
- b. Patent flour from the interior of endosperm is extracted during the first streams of milling. List **FOUR (4)** examples of Patent flour. (4 marks)
- c. Describe how to distinguish bread flour, pastry flour and cake flours by touch and sight. (6 marks)

2. Below is the recipe for Sandwich Loaf. Based on the recipe, answer the following questions.

Ingredients	Amount	Bakers %
Bread Flour	500 g	A
Instant Dry Yeast	10 g	2
Salt	B	1
Sugar	30 g	6
Water	305 g	61
Unsalted Butter	C	12
Milk Powder	15 g	D
Bread improver	5 g	1
Total weight	Total=930 g	Total= E

- What is Baker's Percentages? (1 mark)
 - Write down the formula used to calculate the percentage. (1 mark)
 - Based on your answer in 2 (b), find the amount/percentage needed for the sandwich loaf recipe above. (5 marks)
 - If bread flour is added by 300 g, find the new amount in grams (g) for ingredients below. (3 marks)
 - Instant Dry Yeast
 - Sugar
 - Milk Powder
3. The selection of high quality ingredients is necessary to produce a high quality cake. It is important to understand the mixing procedure as slight errors in mixing can result in cake with poor texture and volume.
- List and explain **THREE (3)** main goals of mixing cake batters. (9 marks)
 - List down **TWO (2)** ingredients that provide structure in cake making. (2 marks)

- c. List down **THREE (3)** ingredients that tenderizer cakes. (3 marks)
- d. There are **THREE (3)** main ways to tests for doneness of cakes after baking. Explain how to test for doneness of cake. (3 marks)
4. There are **THREE (3)** main types of pastry dough. They are known as *Pâte Brisée*, *Pâte sucrée*, and *Pâte sablée*. All these types can be used to make pies and tarts.
- a. In the production of Fresh Fruit Tartlets, the tartlet shells need to be blind baked. Define in your own words the term blind baking. (2 marks)
- b. There are **THREE (3)** ways to blind bake tartlet shells. List and describe all of them. (6 marks)
- c. List and briefly explain the **FOUR (4)** ways to ensure a tender and flaky pie crust. (8 marks)
5. There are **TWO (2)** principle mixing methods used for yeast dough. The methods are straight dough method and sponge method.
- a. Explain the procedure of straight dough method. (2 marks)
- b. Explain the procedure of sponge dough method. (4 marks)
- c. Describe **FIVE (5)** advantages of using sponge dough method. (5 marks)

END OF EXAM PAPER