BERJAYA
UNIVERSITY COLLEGE

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures)   : ⊔⊔⊔⊔⊔⊔⊔⊔⊔⊔⊔⊔⊔⊔

Student ID (in Words)   : _____

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Course Code & Name   :   **PAT1103 PASTRY AND BAKING**
Trimester & Year   :   SEPTEMBER - DECEMBER 2018
Lecturer/Examiner   :   TAN CHEE KWAN (C.K)
Duration   :   2 HOURS

INSTRUCTIONS TO CANDIDATES

1. **This question paper consists of 2 parts:**
   PART A (30 marks)   :   **THIRTY (30) Multiple Choice Questions. Answers are to be written in the multiple choice answer sheet provided.**

   PART B (70 marks)   :   **SIX (6) Short Answer Questions. Answers are to be written in the multiple choice answer sheet provided.**

2. **Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
3. **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.**
4. **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.**

<u>WARNING:</u>   The University Examination Board (UEB) of BERJAYA University College 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.

Total Number of pages = 10 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION : Answer all the questions in the Answer Booklet provided. Write all your answers in the Answer Booklet provided.

1. The following table is a pound cake recipe.
   a. Fill in the blanks in Table 1 using baker's percentage. Write your answers in the answer booklet. (6 marks)

Ingredients	Amount	Baker's percentage
Butter	(A)	89%
Caster sugar	310 g	(B)
Vanilla extracts	10 g	(C)
Eggs	320 g	(D)
Cake flour	400 g	100%
Baking powder	(E)	3.5%
Milk	(F)	19%
Total weight		

Table 1

   b. What is the total weight of Table 1 in kilograms? (2 marks)

   c. What is Baker's percentage in the pastry kitchen? (2 Marks)

2. This question is about food safety and hygiene.

   a. Identify **SIX (6)** criteria pathogens need in order to live and multiply.   (6 marks)

   b. List down the **FOUR (4)** common food hazards and give an example of each food hazard.   (8 marks)

   c. Briefly explain the terminologies below:

      i.   Food contamination   (2 marks)

      ii. Cross contamination   (2 marks)

   d. What is the temperature range known as the danger zone in (^{o}c)?   (2 marks)

3. There are generally **TWO (2)** types of pie dough in a pastry kitchen; they are Flaky pie dough and Mealy pie dough.

   a. Briefly explain the differences between the flaky pie dough and mealy pie dough.   (4 marks)

   b. What type of flour is used to make pie dough? Justify your answer.   (3 marks)

   c. Identify the **THREE (3)** types of pastry dough.   (3 marks)

4. "A custard is a dessert or sweet sauce made with milk and eggs, or milk and a proprietary powder." – Oxford Dictionary

   a. Identify the **TWO (2)** basic types of custards.   (2 marks)

   b. State the differences between the **TWO (2)** basic custards.   (6 Marks)

   c. Give **TWO (2)** examples of baked custard products.   (2 marks)

5. 'The basic ingredients for bread yeast dough making are high protein flour, yeast, water and salt.'

   a. Explain the term autolyse and list down the advantages of it in bread making.   (6 marks)

   b. List down the **FOUR (4)** methods used to produce crispy crusted bread. (4 marks)

Figure 2

6. **Figure 2** is a classic pastry and it was invented in 1847 on Rue Saint-Honoré in Paris. The name is The *Saint Honoré* cake.

   a. Identify the cream used in this cake. (2 marks)

   b. State the steps on how to make choux paste before the baking process. (5 marks)

   c. The cream puffs in **Figure 2** is coated in caramel. What is caramel made of? Briefly explain the process of making caramel. (3 marks)

END OF EXAM PAPER