



FACULTY OF CULINARY ARTS

RESIT EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **PAT1103 PASTRY AND BAKING**

Semester & Year : JANUARY – APRIL 2022

Lecturer/Examiner : WAN SAIFUL ASRI BIN WAN JOHAR

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) : SEVEN (7) 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.
- WARNING:** 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 = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. List and explain **FIVE (5)** functions of eggs in baked goods. (10 marks)

2. Compare the differences between single acting and double acting baking powders. (10 marks)

3. Classify the **TWO (2)** main forms of baker's yeast available and list in details the purpose of using this yeast. (10 marks)

4. The table below is for custard and cream fault ad causes. Give **TWO (2)** causes for each fault and complete the table below. You are required to copy the table below into your answer booklet.

Fault	Causes
custard sauce watery	- -
custard sauce lumpy	- -
baked custard lumpy or watery	- -
baked custard curdled	- -
whipped cream watery	- -

(10 marks)

5. Meringues are simply egg whites and sugar whipped up together and it is used in a variety of mousses and cakes. To make a proper meringue requires proper skills and guidelines to follow. List down **FIVE (5)** guidelines to produce meringue

(10 marks)

6. Describe the method of rub in for making sugar dough/short crust.

(10 marks)

7. List down in details **FIVE (5)** important steps in making '*Pate a Choux*' from the start until it goes into the oven.

(10 marks)

END OF EXAM PAPER