



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

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

Semester & Year : JANUARY – APRIL 2023

Lecturer/Examiner : MOHAMAD SHAHRIR BIN HARON

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 A : MULTIPLE CHOICE QUESTIONS (30 MARKS)

INSTRUCTION(S) : Questions 1-30 are multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

1. A dry chemical leavening agent, a mixture of a carbonate or bicarbonate and a weak acid:
 - a. yeast
 - b. baking powder
 - c. sodium bi-carbonate
 - d. soda water

2. Which one of the following is **TRUE**?
 - a. Eggs must be washed before handling
 - b. Sifting flour help to aerate the dough
 - c. Yeast must kept chilled to last longer
 - d. All the above are true

3. Traditionally made from whipped egg whites and sugar, and occasionally an acidic ingredient such as lemon, vinegar, or cream of tartar:
 - a. meringue
 - b. gluten
 - c. weevils
 - d. impurities

4. Biscuits and pie dough's are prepared using this method:
 - a. leavening
 - b. fermentation
 - c. rubbing in method
 - d. whisking and aerating

5. The leavening agent for sponge cakes and soufflés is
 - a. eggs
 - b. baking ammonia
 - c. salt
 - d. all of the above

6. Sugar turns into caramel when it is:
 - a. heated in a pan for a long time
 - b. whisked with egg yolk for a long time
 - c. exposed to oxygen for a long time
 - d. incorrectly stored in the freezer for a long time

7. The correct colour of caramel is:
 - a. brown, like chocolate
 - b. amber, like tea
 - c. pink, like guava
 - d. white, snow

8. Cream to be whipped to hard peaks must be:
 - a. at room temperature
 - b. over a double boiler
 - c. chilled
 - d. frozen

9. In terms of understanding recipes, separating eggs mean:
 - a. separating old eggs from new ones
 - b. separating chicken eggs from duck eggs
 - c. separating cooked eggs from raw ones
 - d. separating egg yolks from egg whites

10. In Pastry preparation, '*egg wash means*':
 - a. washing dirt off egg shells
 - b. soaking eggs in soap water overnight
 - c. applying beaten eggs on pastry with a pastry brush
 - d. washing the egg container after applying eggs on the pastry

11. 'Meringue' is made from:
 - a. sugar and egg white
 - b. sugar and water
 - c. salt and egg yolk
 - d. sugar and salt

12. _____ dough refers to the motion used for deflating air pockets in bread dough. This step releases carbon dioxide, relaxes the gluten, and redistributes the yeast cells in bread dough.
- Fermentation
 - Punching
 - Incubation
 - Cooling
13. This is an indication that the yeast is active and alive:
- when it starts moving about in the kitchen
 - when tiny leaves start to grow
 - when mixed with water, it begins to bubble and foam
 - when bubbles start to float in the air
14. Which of these are **TRUE** when preparing meringue?
- Egg whites must be free of any traces of yolk when whisking
 - The bowl used for whisking must be free of grease or fat
 - Begin beating egg whites at low speed and gradually increase speed
 - All of the above are correct
15. Which of these are suitable to use when preparing creaming method for making pound cakes?
- Dough hook
 - Whisk
 - Paddle
 - Wooden spoon
16. The ideal water temperature to activate instant dry yeast is:
- 41°c to 43°c
 - 51°c to 53°c
 - 61°c to 63°c
 - 71°c to 73°c
17. The **BEST** recommended flour in bread making is:
- high protein flour
 - all-purpose flour
 - gluten free flour
 - mixture of flour

18. What is dropped cookie?
- a. Cookie dough made from soft dough
 - b. Cookie dough made from hard dough
 - c. High proportion of fat in the mix
 - d. Made by using spoon or cookie scoop onto baking sheet
19. Breads can be cooked in many ways **EXCEPT**:
- a. baked in the stone oven
 - b. steamed in a steamer
 - c. baked in a clay pot
 - d. poached in hot liquid
20. _____ contributes to the development of a flaky texture in pastry dough.
- a. Salt
 - b. Fat
 - c. Ice cold water
 - d. Pepper powder
21. Puff pastry and Danish rolls are examples of:
- a. laminated dough
 - b. yeast products
 - c. foamed cakes
 - d. dropped batter pastries
22. Bread dough needs kneading to help develop:
- a. fermentation
 - b. gluten
 - c. a brown, even crust
 - d. sweetness in the bread
23. _____ is very important when measuring ingredients for baking.
- a. Accuracy
 - b. Large bowls
 - c. Estimation
 - d. Cleanliness

24. Blind baking a tart or pie shell means:
- baking in an oven with the top heating element off
 - baking the pie or tart shell without a pan or tin
 - to bake the tart or pie shell at very high temperatures
 - to fully or partially bake an unfilled pie or tart shell
25. What is meant by a 'high-ratio cake'?
- Cake which contains a high percentage of sugar in relation to other ingredients
 - Cake which is taller than it is wide
 - Cake that contains over 90% butter and little or no flour
 - Cake that needs to be baked at very high temperatures but for short periods of time
26. What is a large, fine wired, hand held called?
- Paddle
 - Balloon whisk
 - Hook
 - Scraper
27. Which technique can be applied to avoid bottom tarts shell become soggy when added with any filling.
- Brush with a layer of egg yolk wash and baked for second layer crust
 - Brush a layer of melted chocolate
 - Applied the crust with agar-agar
 - All of above are correct
28. What is the function of gelatin?
- To add flavour to product
 - To set a liquid
 - To add nutrition
 - To make product fluffier
29. Cocoa powder should be stored:
- in the open air
 - inside a container with a clean, damp and linen
 - in a tightly sealed container, in dry place
 - under refrigeration

30. Which of the following flour is the strongest?

- a. Strong flour
- b. Soft flour
- c. Pumpernickel flour
- d. Corn flour

END OF PART A

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. A cookie, or a biscuit, is a baked or cooked snack or dessert that is typically small, flat and sweet. It usually contains flour, sugar, egg, and some type of oil, fat, or butter. List down **FIVE (5)** types of basic cookies.

(10 marks)

2. The main function of flour in baking is to build structure. When the proteins found in wheat flour are hydrated, they interact with each other forming what is known as gluten. As dough or batter containing wheat flour is worked, an elastic network is developed. Identify **FIVE (5)** varieties of flour with explanations.

(10 marks)

3. Bread is a staple food prepared from a dough of flour and water, usually by baking. Throughout recorded history and around the world, it has been an important part of many cultures' diets. Explain **TEN (10)** stages of bread productions.

(10 marks)

4. The table below refers to cookies faults and its causes. Give **TWO (2)** causes related to the fault provided.

Fault	Causes
Cakes sunk in the middle	
Fruits is sinking in the cakes	
Cakes is too small	
Sugary tops or white spots on cakes	
Curdled cake batter	

(10 marks)

5. Classify **FIVE (5)** major functions of fats in baked goods. (10 marks)

6. The table below refers to bread dough faults and its causes. Give **TWO (2)** causes related to the fault provides.

Fault	Causes
Poor volume	
Too much volume	
Poor shape	
Split or burst crust	
Poor texture or crumbly	

(10 Marks)

7. Explain are **TWO (2)** main goals of mixing cake batter. (10 marks)

END OF EXAM PAPER