



**SCHOOL OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Subject Code & Name : **PAT1113 FOUNDATION IN BAKING**  
Semester & Year : January – April 2023  
Lecturer/Examiner : Nurul Fadhillah Binti Ahmad Fakhry  
Duration : 2 Hours

**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 3 parts:  
PART A : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided. (30 marks)  
PART B : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided. (70 marks)
2. Candidates are not allowed to bring any unauthorised 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 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 = 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.**

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1. List down **FIVE (5)** functions of fat in baked goods and **FIVE (5)** functions of sweeteners in baked products?  
(10marks)
2. List and explain any **FIVE (5)** types of syrup  
(10marks)
3. Briefly explain the **FIVE (5)** Guidelines for Baked Puddings.  
(10marks)
4. Differentiate between Angel Food Cake and Chiffon Cake.  
(10marks)
5. Describe the **FIVE (5)** procedure for making éclair paste.  
(10marks)
6. Discuss the differences between Common Meringue and Italian Meringue  
(10marks)
7. List and explain **FIVE (5)** pie fault and their causes  
(10marks)

**END OF EXAM PAPER**