

SCHOOL OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in
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Student ID (in Words) :

Subject Code & Name : **BCA 1404 PROFESSIONAL PASTRY I**
Semester & Year : JANUARY-APRIL 2016
Lecturer/Examiner : KERLLEY BONG
Duration : 3 HOURS

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

PART B (40 marks) : TWO (2) essay questions. Answer ALL questions in the Answer Booklet(s) provided.
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 objective 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 = 5 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Standardised recipe and formula is a set of instructions describing the way an establishment prepares a particular item.
 - a. Describe the **SEVEN (7)** structures of a standardised recipe. (7 marks)
 - b. Give **TWO (2)** methods used to write formulations for baked products. (2 marks)
 - c. How would you identify whether a formula is balanced? (3 marks)

2. Wheat flour is known as a major bakery ingredient that provides bulk and structure to most of the baker's products including breads, cakes, cookies and pastries.
 - a. Discuss why whole wheat flour is preferred in baking compared to wheat flour. (2 marks)
 - b. It is not ideal to make bread with 100% of corn flour, buckwheat flour or rye flour.
Do you agree? Discuss. (4 marks)
 - c. Soft flour is preferred for cookies and tart dough preparation compared to strong flour.
Justify your answer with reasons. (4 marks)

3. Quick bread is a type of bread which is leavened by biological and chemical leavening agents. Quick breads include many cakes, brownies, cookies, pancakes, scones and many other baked goods.
 - a. Give the **THREE (3)** methods of quick bread preparation and their procedures. (3 marks)
 - b. Name **ONE (1)** specific example for each method in (a) above. (9 marks)

4. Mousse is defined as soft, light, fluffy or creamy dessert.
- a. Name **TWO (2)** major ingredients that contribute to these characteristics. (2 marks)
 - b. Give the **THREE (3)** guidelines for successful mousses. (3 marks)
 - c. Explain the procedures for preparing Bavarian cream. (5 marks)
5. Explain the following terms (8 marks)
- a. straight dough
 - b. no-time dough
 - c. long-fermentation dough
 - d. sponge method dough
- 6a. Explain the term mealy pie dough. (2 marks)
- b. Pie dough that is prepared with strong flour is less flaky compared to those prepared with soft flour. Compare and contrast the two doughs and how it affects flakiness. (2 marks)
 - c. Chef Kerlley is blind baking some tartlet shells in the oven at 180°C. After baking, all the tartlets has high shrinkage. Discuss the possible causes of tarlet shell failure. What would you suggest to Chef Kerlley to improve on her method? (4 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 Marks)

INSTRUCTION(S) : Answer **ALL** questions in the Answer booklet(s) provided.

Question 1

You are hired as a professional baker chef by Hilton Hotel in Kuala Lumpur. You are requested to prepare artisanal breads for the coming Christmas celebrations. Suggest the types of breads and explain the characteristics of artisanal breads you are going to prepare. There are several methods of preparation for artisanal breads. Compare and contrast the benefits of applying different ways and the outcome affecting the end product. (20 marks)

Question 2

PUFF PASTRY DOUGH

Ingredients	Amount	Remarks
Bread Flour	425 g	
All-purpose flour	425 g	
Cream of tartar	4 g	
Butter unsalted	85 g	
Salt	9 g	
Water	425 g	
Puff pastry margarine	553 g	
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<i>Total weight</i>	<i>1926 g</i>	

Describe puff pastry. Puff pastries dough is mixed only to partial development; the sheeting process will assure full development. The baker has a choice of methods for adding the fat: the English method, the French method and the Scottish Method. Compare and contrast **THREE (3)** methods in the laminating process. Hence by referring to the recipe given above, explain the considerations of ingredients we need to utilize in preparing puff pastry. (20 marks)

END OF EXAM PAPER