



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Subject Code & Name : **PAT1103 PASTRY AND BAKING**  
 Semester & Year : JANUARY – APRIL 2017  
 Lecturer/Examiner : Fara Nadia Kamaruddin  
 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 shaded in the Multiple Choice Answer Sheet provided.  
**PART B (70 marks) : Answer ALL SEVEN (7)** short answer questions. Answers are to be written in the Answer Booklet 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 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 = 10 (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. Write your answers in the Answer Booklet(s) provided.**

1. a. Explain the functions of standardised recipe. (2 marks)
- b. List the details may be listed in standardised recipe. (5 marks)
2. Below is the recipe for Pizza Dough. Based on the recipe, answer the following questions.

Ingredients	Amount	Bakers %
Bread Flour	500 g	A
Instant Dry Yeast	B	2
Salt	15 g	3
Sugar	20 g	4
Water	C	55
Olive oil	30 g	D
Malt Flour	15 g	3
Bread improver	5 g	1
<i>Total weight</i>	<b>870 g</b>	<i>Total=</i> E

- a. What is Baker's Percentage? (2 marks)
- b. Write down the formula used to calculate the percentage. (2 marks)
- c. Based on your answer in 2 (b), find the amount/percentage needed for the formula above. (5 marks)

- d. If the amount of bread flour is added 200 g, find the new amount in grams (g) for ingredients below. (3 marks)
- I. Olive Oil
  - II. Instant Dry Yeast
  - III. Water
3. Cream puff is delicate pastries that are made from dough called *pâte à choux*.
- a. List the steps for making *pâte à choux*. (5 marks)
  - b. What are the proper baking temperatures to bake cream puff? (4 marks)
  - c. Give **THREE (3)** characteristics of cream puff that is undercooked. (3 marks)
4. Chemical leaveners are the ingredients added that release gases produced by chemical reactions. Briefly explain the following chemical leaveners.
- a. Soda bicarbonate. (2 marks)
  - b. Baking powder. (2 marks)
5. a. What are the purposes of sugar or sweetening agents in baking? (5 marks)
- b. Define the terminologies of the following sweetening agents: (4 marks)
    - i. Icing sugar
    - ii. Molasses
  - c. What is dessert syrup? Explain the purpose of dessert syrup in dessert or cake making. (3 marks)
6. There are **THREE (3)** main types of pastry dough. They are known as *Pâte Brisée*, *Pâte sucrée*, and *Pâte sablée*. All these types can be used to make pies and tarts.
- a. In the production of Fresh Fruit Tartlets, the tartlet shells need to be blind baked. Define in your own words the term blind baking. (2 marks)
  - b. There are **THREE (3)** ways to blind bake tartlet shells. List and describe all of them. (6 marks)
  - c. What are the **SIX (6)** ways to ensure a tender and flaky pie crust? (6 marks)

7. The **THREE (3)** purposes of mixing yeast dough are to combine all ingredients into uniform and smooth dough, to distribute the yeast evenly throughout the dough, and to develop the gluten.
- a. Explain **TWO (2)** types of yeast dough mixing method. (4 marks)
  - b. Describe the advantages of the sponge dough method. (5 marks)

**END OF EXAM PAPER**