



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|

Student ID (in Words) : \_\_\_\_\_  
\_\_\_\_\_

Subject Code & Name : **PAT1113 FOUNDATION IN 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. Preventing foodborne illness is one of the most critical challenges facing every food service worker.
  - a. Briefly explain biological hazards, chemical hazards and physical hazard. State **ONE (1)** example for each hazard. (6 marks)
  - b. What is the temperature to consider as Food Danger Zone? (2 marks)
2. Cream puff is delicate pastries that are made from dough called *pâte à choux*.
  - a. What is the meaning of *pâte à choux*? (2 marks)
  - b. List the steps for making *pâte à choux*. (5 marks)
  - c. What are the proper baking temperatures to bake cream puff? (4 marks)
  - d. Give **THREE (3)** characteristics of cream puff that is undercooked. (3 marks)
3. 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)
  - c. Baking ammonia. (2 marks)
4.
  - a. Explain the functions of standardised recipe. (2 marks)
  - b. List the details may be listed in standardised recipe. (5 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: (6 marks)
- i. Icing sugar
  - ii. Molasses
  - iii. Glucose corn syrup
- c. What is dessert syrup? Explain the purpose of dessert syrup in dessert or cake making. (3 marks)
6. The selection of high quality ingredients is necessary to produce a high quality cake. It is important to understand the mixing procedure as slight errors in mixing can result in cake with poor texture and volume.
- a. Explain **THREE (3)** main goals of mixing cake batters. (6 marks)
- b. Explain in details the creaming method used to mix butter cake. (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**