

## 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 : **PAT1534 PROFESSIONAL PASTRY I**  
Semester & Year : January – April 2017  
Lecturer/Examiner : Sh. Maria Sahila  
Duration : 3 Hours

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#### INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:  
**PART A (60 marks) : FIVE (5) 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.

**PART A : SHORT ANSWER QUESTIONS (60 MARKS)**

**INSTRUCTION(S) : FIVE (5) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**

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1. In bread making, once all the ingredients are scaled and brought to the work area, the mixing of ingredients begin. There are two principles mixing methods in bread dough making processes; straight dough method and sponge dough method.
  - a. Explain the differences in procedure between the straight dough method and the sponge method. (9 marks)
  - b. Describe the advantages of sponge method for mixing bread dough. (5 marks)
  
2. You are requiring preparing a chocolate *ganache* for coating an éclair you had prepared earlier. In order to prepare chocolate *ganache*;
  - a. You need to identify the basic ingredients for making chocolate *ganache*. (2 marks)
  - b. Find out the steps for preparing chocolate *ganache*. (5 marks)
  - c. After preparing the chocolate *ganache*, you found out the *ganache* is not smooth in texture but split in texture. Explain the possible causes the chocolate *ganache* is split in texture. (2 marks)
  - d. Suggest an alternative technique that can be used to save the split *ganache*. (1 mark)
  
3. Gluten is a substances made up of proteins present in wheat flour.
  - a. You are required to explain how gluten is developed. (8 marks)
  - b. Describe characteristics of good quality of gluten. (2 marks)
  - c. In a standard focaccia recipe, large amounts of oil are added; in brioche, lots of butter is added. In your opinion, does the amount of fat added to flour actually limits or slows the development of gluten? (4 marks)

4. Fats play an extremely important role in baked goods. Fats refer to a general group of ingredients that include butter, lard, margarine, vegetable shortenings and oils. How does fat in a recipe assist in leavening? (10 marks)
5. Steam is used frequently within the first 5 to 10 minutes of baking for lean dough with hard crusts like French bread.
- i. Explain how steam help in producing a crisp and thin crust. (6 marks)
  - ii. Suggests other methods can be used to produce crisp crusted bread if your oven is not equipped with steam injectors. (6 marks)

**END OF PART A**

**PART B : Essay Questions (40 Marks)**

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

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Gelatin is a stabiliser that helps food sets, forming gel like consistency and giving form and structure to a dessert.

**Question 1**

Discuss **THREE (3)** steps in preparing gelatin so that it can be successfully added to desserts without forming jelly-like clumps. (20 marks)

**Question 2**

Bavarian cream is made of three basic elements: custard sauce or *crème anglaise* (flavored as desired), gelatin, and whipped cream. Because they can be molded and decorated in many ways, Bavarian creams can be used to make elaborate, elegant desserts. You had prepared a Bavarian cream using recipe from figure 1.

<b>PINEAPPLE BAVARIAN CREAM</b>	
Gelatin	5 gm
Water, cold	150 ml
Egg yolks	125 gm
Sugar	300 gm
Vanilla	8 ml
Heavy cream	500 ml
Pineapple puree	300 ml

Figure 1

Unfortunately, the Bavarian does not set and the texture too soft to hold its shape. By referring to the recipe in figure 1, evaluate the factors that can interfere with the gelling of a gelatin based desserts. (20 marks)

**END OF EXAM PAPER**