



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **PAT1103 PASTRY AND BAKING**
 Trimester & Year : JAN – APR 2018
 Lecturer/Examiner : TAN CHEE KWAN (C.K)
 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 written in the multiple choice answer sheet provided.

PART B (70 marks) : FIVE (5) Short Answer Questions. Answers are to be written in the answer booklet provided.

2. Candidates are not allowed to bring any unauthorized 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 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.

Total Number of pages = 10 (Including the cover page)

PART B :FIVE (5) SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION : Answer all the questions in the Answer Booklet provided. Write all your answers in the Answer Booklet provided.

1. The following table is a Dairy free banana cake recipe.

- a. Fill in the blanks in Table 1 using baker's percentage. Write your answers in the answer booklet. (6 marks)

Ingredients	Amount	Baker's percentage
Butter	(A)	75%
Brown sugar	280 g	(B)
Vanilla extracts	8 g	(C)
Eggs	320 g	(D)
Cake flour	400 g	100%
Banana (mashed)	(E)	28%
Baking powder	(F)	4%
Soy milk	68 g	17%
<i>Total weight</i>		

TABLE 1

- b. What are the **TWO (2)** main components in baking powder? (2 marks)
- c. What is the total weight of the recipe in **TABLE 1** in kilograms? (2 marks)

2. The main purpose of cake mixing is to produce a homogenous mixture.
- a. What are the **THREE (3)** main goals of cake mixing? (3 marks)
 - b. What are the **FIVE (5)** factors that cause curdling in cake mixing? (5 marks)
 - c. Name the **THREE (3)** types of high fat cake mixing methods. (3 marks)
 - d. Name the **THREE (3)** types of low fat cake mixing methods. (3 marks)
 - e. Briefly explain what combination method is in cake mixing. (2 marks)
 - f. What would happen to a baked product if it does not form enough air cells in them? Give an example to prevent the loss of air cells in the mixing process. (4 marks)
3. 'The basic ingredients for bread yeast dough making are high protein flour, yeast, water and salt.'
- a. Explain the term autolyse and list down the advantages of it in bread making. (6 marks)
 - b. List down the **FOUR (4)** methods that are used to produce crisp crusted bread. (4 marks)
 - c. What is the meaning of retarding in bread making? (2 marks)
 - d. Which type of flour is used in producing bread products? Give a brief explanation regarding your choice of answer. (3 marks)
 - e. Give **FIVE (5)** reasons that cause a coarse and open end product in bread making. (5 marks)
4. Answer all these questions regarding sweeteners.
- a. List down **SIX (6)** functions of sweeteners. (6 marks)
 - b. Name the **TWO (2)** natural sources that are used to obtain sucrose. (2 marks)
 - c. What is the name of the sugar found in milk? (1 mark)



Figure 2

5. **Figure 2** is a classic pastry and it was invented in 1847 on Rue Saint-Honoré in Paris. The name is The *Saint Honoré* cake.
- a. Identify the cream used in this cake. (2 marks)
 - b. State the steps on how to make the cream (a). (6 marks)
 - c. The round spheres in Figure 2 are choux paste dipped in caramel. Briefly explain the process on making choux paste. (3 marks)

END OF EXAM PAPER