



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID :

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Student ID (in words) : _____

Course Code & Name : **PAT1113 FOUNDATION IN BAKING**
Trimester & Year : January – April 2018
Lecturer/Examiner : Fara Nadia
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) : SEVEN (7) short answers. 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 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 : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. The whole egg contains mostly moisture, with smaller but important amounts of protein, fat and emulsifier.
 - a. List **THREE (3)** functions of eggs during baking. (3 marks)
 - b. Draw the picture and label all **FIVE (5)** important components of an egg. (10 marks)
 - c. Egg changes in quality over time. Egg must be stored in the refrigerator to prolong the quality. Describe the changes that take place as an egg ages. (3 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>	870 g	<i>Total</i> = E

- a. What is Baker's Percentage? (2 marks)
- b. Write down the formula used to calculate the percentage. (1 marks)
- c. Based on your answer in 2 (b), find the amount/percentage needed for the formula above. (5 marks)

3. Syazana bought 15 kilograms of prawns for her Seafood Quiche with the price of RM 255. In kitchen, she cleaned, deshelled and cut the prawns. The weight of prawns after the whole process is 11.7 kilograms. Based on the information, answer the following questions.
- a. What are the As Purchase (AP) and Edible Portion (EP) weights of the prawns? (2 marks)
 - b. Calculate the EP yield of the prawns. (3 marks)
 - c. How much is the unit cost for the prawns? (2 marks)
 - d. Calculate the EP unit cost of the prawns. (2 marks)
 - e. If Syazana planning to have 10 kilograms of cleaned and cut prawns, then how much of prawns she should buy? (3 marks)
4. In the production of dough and batter, there are **THREE (3)** distinct stages occur after ingredients are weighed. They are known as Stage I: Mixing, Stage II: Baking, and Stage III: Cooling. Many chemical and physical changes occur in products as they pass through each of these stages.
- a. State **ONE (1)** mixing method for high fat cake and explain the method briefly. (3 marks)
 - b. While baking, the physical of bread dough changed gradually from soft texture to firm. Describe any **THREE (3)** changes occur to bread dough during Stage II. (9 marks)
5. There are **TWO (2)** principle mixing methods used for yeast dough. The methods are straight dough method and sponge method.
- a. Explain the procedure of straight dough method. (2 marks)
 - b. Explain the procedure of sponge dough method. (4 marks)
 - c. Describe **FIVE (5)** advantages of using sponge dough method. (5 marks)

6. Many types of fat are available to the baker. Each has distinctive properties that make it suitable for different purposes.
- a. What are the properties a baker must consider when selecting a fat for a specific use? (4 marks)
 - b. Describe in the characteristics of margarine. (3 marks)
 - c. What are the **FOUR (4)** major functions of fat in baked products? (4 marks)

END OF EXAM PAPER