



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 : JANUARY – APRIL 2019
 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 = 9 (Including the cover page)

PART B : 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. Nicholas bought 56 kg of oranges to make his orange marmalade. He paid RM 271.60 for the oranges. The weight after skinning and cutting into segments was reduced to 43.5kg. Please show all your calculations.
 - a. What does AP and EP stand for? (2 marks)
 - b. What are AP weight and EP weight? (2 marks)
 - c. Calculate the EP yield. (2 marks)
 - d. How much is the unit cost of the oranges? (2 marks)
 - e. Calculate the EP unit cost. (2 marks)

2. "Any substance in food that can cause illness or injury is called hazard."
 - a. Name **FOUR (4)** types of food hazards and give a brief explanation of each food hazard. (8 marks)
 - b. What are the **SIX (6)** requirements for a pathogen to live and multiply? (6 marks)
 - c. What is the temperature range of The Danger Zone in (°c)? (1 marks)
 - d. What does HACCP stand for? (5 marks)

3. Answer the following questions below regarding bread production.
 - a. List down the **TWELVE (12)** steps in yeast bread production. (12 marks)
 - b. Why is high protein flour used in bread production? Give a brief explanation for your answer. (4 marks)
 - c. List down the **FOUR (4)** types of wheat flour. (4 marks)

4. Answer all the questions of cake mixing.
- a. Identify the **THREE (3)** types of high fat cake mixing methods. (3 marks)
 - b. Identify the **THREE (3)** types of low fat cake mixing methods. (3 marks)
 - c. What are the **THREE (3)** main goals in cake mixing? (3 marks)
 - d. Give an example of a product that uses combination cake mixing method (1 mark)
5. 'Cooking is the act of applying heat to foods to prepare them for eating. When foods are cooked, changes in flavour, texture, aroma, colour, and nutritional content occur during the process.'
- a. What are the **THREE (3)** methods of heat transfer? Give a brief description of all **THREE (3)** methods. (6 marks)
 - b. What type of heat transfer is used during baking in the deck oven? Explain your choice of answer. (2 marks)
 - c. Explain briefly how an induction stove boils a pot of water. (2 marks)

END OF EXAM PAPER