

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **PAT1113 FOUNDATION IN 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) : SIX (6) Short Answer Questions. Answers are to be written in the multiple choice answer sheet 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(S) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided. Write your answers in the Answer Booklet(s) provided.

1. There are many types of fats that can be used for baking. Each of their characteristics will lead to different finishing effects in baked products.
 - a. Briefly explain the terminologies below. (4 marks)
 - i. Butter
 - ii. Shortening
 - b. List **SIX (6)** functions of fats in baking. (6 marks)
2. Gluten is the substance made of **TWO (2)** proteins in wheat flour when this flour is hydrated and mixed for the certain amount of time.
 - a. Name the **TWO (2)** proteins contain in wheat flour. (2 marks)
 - b. Gluten formation is important to give structure of baked product. However, bakers must be able to control the gluten formation to produce the desired structure. Define **FOUR (4)** methods to adjust gluten formation. (8 marks)
3. Explain the following terms: (6 marks)
 - a. Food-borne illness
 - b. Cross contamination
 - c. Temperature danger zone
4. There are **TWO (2)** types of cake known as high-fat cakes and egg-foam cakes.
 - a. What is a high-fat cake? Explain **ONE (1)** suitable mixing method for high-fat cake. (5 marks)
 - b. What is egg-foam cake? Explain **ONE (1)** suitable mixing method for egg foam cake. (5 marks)
 - c. Different ingredients play different role in cake making. Based on the functions given, give **TWO (2)** examples of ingredients for each function. (4 marks)
 - i. Tougheners
 - ii. Tenderizers
 - iii. Moisteners
 - iv. Dryers

5. Standardised recipe or formula is the most important tool in food business. Sometimes it can be considered as an asset to a business.
- a. What is standardised recipe or formula? (2 marks)
 - b. Explain **TWO (2)** important functions of standardised recipe. (4 marks)
 - c. List **FOUR (4)** components or details that is included in a standardised recipe. (4 marks)
6. Answer all questions regarding bread making.
- a. List **FOUR (4)** types of pre-ferment, and explain briefly each pre-ferment. (8 marks)
 - b. List down the **TWELVE (12)** steps of yeast dough production. (12 marks)

END OF EXAM PAPER