

**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**

Semester &amp; Year : JANUARY – APRIL 2020

Lecturer/Examiner : WAN SAIFUL ASRI BIN WAN JOHAR

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 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 = 7 (Including the cover page)**

**PART B**

**: SHORT ANSWER QUESTIONS (70 MARKS)**

**INSTRUCTION(S)** : **SEVEN (7)** short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided.

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1. A cookie is essentially a small cake, with a crispy and crunchy texture. There are many types and kinds of cookies. Describe and elaborate **FIVE (5)** different type makeup methods of cookies. (10 marks)
2. Compare the differences between thickening and gelling. (10 marks)
3. Justify the advantages of vanilla extract and vanilla bean in preparing baked goods. (10 marks)
4. The table below is for pie fault & causes. Give **TWO (2)** causes each and complete the table below. You are required to copy the table below into your answer booklet.

<b>Fault</b>	<b>Causes</b>
Dough is too tough	-
Dough shrinks when rolled out	-
Crust is soggy on the bottom	-
Crust is not tough	-
Crust shrunk from the side of pan	-

(10 marks)

5. Compare the main difference between margarines and shortenings (10 marks)
6. Classify **FIVE (5)** major sources of food allergens with **TWO (2)** examples (10 marks)
7. Explain the **TWO (2)** main goals of mixing cake batter (10 marks)

**END OF EXAM PAPER**