



**FACULTY OF CULINARY ARTS**

**ONLINE FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Course Code & Name : **PAT1113 FOUNDATION IN BAKING**  
Semester & Year : January – April 2020  
Lecturer/Examiner : Fara Nadia  
Duration : 2 Hours

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**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 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.

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

**INSTRUCTION(S) : TWELVE (12)** short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided. Write your answers in the Answer Booklet(s) provided.

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1. Explain these terminologies and give examples for each. (10 marks)
  - a. Biological hazard
  - b. Chemical hazard
  - c. Physical hazard
  - d. Temperature danger zone
  - e. Cross contamination
  
2. Explain **THREE (3)** types of chemical leaveners that are commonly used in baking. (6 marks)
  
3. Milk contributes to the texture of product, flavor, crust colour, keeping quality, and added nutritional value of baked products. Describe the following milk products: (6 marks)
  - a. Whole milk
  - b. Condensed milk
  - c. Yoghurt
  
4. Compare choux paste made with milk to those made with water. What were the main differences in appearance, flavour, and texture? Explain the main reasons for these differences. (4 marks)
  
5. List **THREE (3)** functions of fats in baking. Give **ONE (1)** example of baked product for each function. (6 marks)

6. 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)
7. Explain in details how gluten structure formed and developed. (3 marks)
8. Standardised recipe or formula is the most important tool in food business. Sometimes it can be considered as an asset to a business. Explain the functions of standardised recipe. (4 marks)
9. List **FIVE (5)** components or details that can be included in standardised recipe. (5 marks)
10. Briefly explain **FOUR (4)** commercial grades of white wheat flour. (8 marks)
11. List **FIVE (5)** types of syrups that can be used not only for sweetening but also for baking. (5 marks)
12. List **FIVE (5)** chemical and physical changes that happened to a dough or batter during baking process. (5 marks)

**END OF EXAM PAPER**