



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 & Year : JANUARY – APRIL 2021

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.

1. Compare the differences between thickening and gelling. (10 marks)
2. Justify the advantages of vanilla extract and vanilla bean in preparing baked goods. (10 marks)
3. 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.

Fault	Causes
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	-

4. Compare the main difference between margarines and shortenings (10 marks)
5. Classify **FIVE (5)** major sources of food allergens with **TWO (2)** examples (10 marks)
6. Explain the **TWO (2)** main goals of mixing cake batter (10 marks)
7. Define the term baker percentage and explain the main advantage of using formulas that are expressed in percentages? (10 marks)

END OF EXAM PAPER