



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**

Semester & Year : MAY - AUGUST 2022

Lecturer/Examiner : WIJAYA LAMBARITA BIN MOHAMED NASIR

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 = 10 (Including the cover page)

PART A : MULTIPLE CHOICE QUESTIONS (30 MARKS)

INSTRUCTION(S) : Questions 1-30 are multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

1. The following products are made from “*pate a choux*” mixture **EXCEPT**:

- a. *Profiteroles*
- b. *Eclair*
- c. *Paris Brest*
- d. *Vol au Vent*

2. To avoid having a soggy bottom when cooking, tart shell should be

- a. dried out in the oven for longer times
- b. cover with egg yolk wash
- c. use higher temperature
- d. roll the dough thinner

3. Convert 1 (lbs) pound into Ounces (Oz)

- a. 12 Oz
- b. 10 Oz
- c. 16 Oz
- d. 14 Oz

4. These are the product from hard roll dough **EXCEPT** :

- a. soft Roll
- b. *baguette*
- c. rye bread
- d. corn bread

5. What is the term of bread flour or strong flour?

- a. flour that contains less protein / gluten
- b. flour that contains higher protein / gluten
- c. flour with high fibre
- d. flour that has not been bleach

6. The usage of cold water in making bread are :
- to control moisture
 - to control gluten
 - to control yeast from growing
 - to control dough texture
7. *Fructose* is a type of sugar that comes from :
- vegetables
 - flour
 - fruit
 - sugar beet
8. Molasses, Honey, Glucose and Malt can be categorized as :
- sweetener
 - flavour additives
 - syrup
 - natural processed product
9. All of the below are true about fat used in baking **EXCEPT**:
- to tenderize gluten
 - to change colour of product
 - to add moistness and richness
 - to add flavour
10. What is **NOT** the function of milk in baking ?
- to delay in staling of goods
 - to increase crust colour
 - to provide richness in flavour
 - to create foam
11. All these product contains yeast **EXCEPT** :
- Tuna Puff
 - Croissant*
 - Pain Au Chocolate*
 - Baguette*

12. What are the terms for a person who can't take dairy product?
- diabetic
 - obese
 - lactose Intolerant
 - nuts Allergen
13. Which of these yeast is highly perishable during storage ?
- compressed Yeast
 - active dry yeast
 - instant dry yeast
 - osmotolerant yeast
14. What is the function of gelatin in making mousse?
- to enhance the flavor of product
 - to stabilize and set the product
 - to add nutrition value of the product
 - to enhance the volume of product
15. Which part of wheat composition that produce 80% of flour?
- germ
 - bran
 - endosperm
 - all of the above
16. What is the basic ingredients to make pastry dough?
- flour, fat, liquid and salt
 - flour, fat, liquid and sugar
 - flour, fat and liquid only
 - flour, fat, liquid, egg and sugar
17. What is ratio of making *Swiss Meringue*?
- 1 Part of egg white 1 part of Sugar
 - 1 part of egg white 2 part of Sugar
 - 2 part of egg white 1 part of Sugar
 - 1 part of egg white 3 part of Sugar

18. A creaming method is normally refer to :
- beating of butter and sugar
 - whisking of cream
 - whisking of meringue
 - whisking of egg yolks and sugar
19. Powdered sugar/ Confectioner sugar or Icing sugar is the type of :
- a sugar that has been coarsely ground
 - a sugar that has been finely ground and mix with small amount of corn flour
 - a sugar that has been process naturally and bleached
 - a sugar that has been finely ground and added preservatives
20. A mixture of milk and cream that is gently heated and mixed with whisked yolks and sugar with vanilla and cook until thickened is known as:
- custard cream
 - béchamel* sauce
 - vanilla sauce
 - none of the above
21. A warmer box in which the ideal conditions for proofing dough and maintains a pre-set warm temperature and humidity level appropriate to the specific dough. The statement is refer to:
- divider rounder
 - moulder
 - dough sheeter
 - proofer
22. The type of dough that is used to make fruit tartlette is called :
- Pate Brisee*
 - Pate a Choux*
 - Pate Sucree*
 - Pate Sable*

23. Which of these cake used 2 stage method?
- a. butter cake
 - b. chiffon Cake
 - c. fruit Cake
 - d. chocolate Brownies
24. What is the combination of ingredients in starter dough or sponge /yeast starter?
- a. liquid, sugar, yeast and flour
 - b. liquid, yeast and sugar
 - c. liquid, yeast and flour
 - d. none of the above
25. What is the best way to melt a chocolate?
- a. direct fire
 - b. double boiler / *bain marie*
 - c. grill
 - d. salamander
26. The types of Fat commonly use in Pastry Kitchen.
- a. butter, lard, shortening, margarine
 - b. butter, double cream, milk, margarine
 - c. lard, margarine, butter, cream cheese
 - d. shortening, milk, butter, mascarpone
27. What is best to describe shortening?
- a. soft margarine
 - b. substitute butter
 - c. hard, white vegetable fat
 - d. pastry margarine

28. Which of these ingredients combination that are normally used for fermentation ?
- a. sugar, starch, water & yeast
 - b. sugar, salt, starch, water & yeast
 - c. sugar, yeast , cornstarch and water
 - d. sugar, baking powder, starch and water
29. 1 pt (pint) of liquid is equivalent to how many (ml) millilitre?
- a. 500 ml
 - b. 450 ml
 - c. 473 ml
 - d. 550 ml
30. What is "*Pate a Choux*" means?
- a. cauliflower
 - b. *rosette*
 - c. *casserole*
 - d. cabbage

END OF PART A

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. Define about the items below

Butter -
-
-
-
-

Margarine – -
-
-
-
-

(10 marks)

2. Explain about these flour content and usage

Strong Flour -
-
-
-
-

Soft Flour – -
-
-
-
-

(10 marks)

3. Please define the differences of these dough and what product can be produce?

Croissant Dough – -
-
-
-

Puff Pastry Dough – -
-
-
-

(10 marks)

4. Explain the origins of this sugar terms

Sucrose –
Fructose –
Maltose –
Saccharose –
Glucose –

(10 marks)

5. List down any **FIVE (5)** stages of doneness and temperature in Sugar Cooking

-
-
-
-
-

(10 marks)

6. Describe the type of wheat below :

Wholewheat -
-
-
-
-

Rye -
-
-
-
-

(10 marks)

7. Explain the stages for 2 type of mixing method below in preparation of High Fat cake

Creaming Method – -
-
-
-
-
-

One Stage Method – -
-
-
-
-

(10 marks)

END OF EXAM PAPER