



## 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 : MAY – AUGUST 2023

Lecturer/Examiner : MOHAMAD SHAHRIR BIN HARON

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 Answer Booklet 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 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.

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1. Basic unit used to measure volume is:
  - a. meter
  - b. liter
  - c. fahrenheit
  - d. gramme
  
2. State the temperature that is **CORRECT** for baking pizza
  - a. 100°C to 120°C
  - b. 150°C to 160°C
  - c. 170°C to 180°C
  - d. 200°C to 250°C
  
3. The word '**cookie**' means:
  - a. giant loaf
  - b. wet dough
  - c. sticky sugar
  - d. small cake
  
4. What is responsibility of a **Pâtissier** or Pastry Chef?
  - a. Make candies and *petit fours*
  - b. Make breads, rolls and baked dough
  - c. Make all baked items including desserts
  - d. Make special cakes and frozen dessert
  
5. Cookies are crisp if they are low moisture. Which of the following factors contribute to crispness?
  - a. high sugar and fat content
  - b. proper storage
  - c. high proportion of liquid in the mix
  - d. under baking

6. Correct baking temperature is very important in baking. Explain what will happen if low temperature or insufficient temperature is used for baking.
- Product may collapse
  - Coagulation will start too soon
  - Product will have a split crust product
  - Product will have poor volume
7. Proofing is the continuation process of yeast fermentation that increases the volume of shaped dough. Select the statement that **CORRECTLY** describes proofing.
- Temperature of proofing is between 27°C and 30°C
  - Proofing temperature is higher than fermentation temperature
  - Under-proofing results in poor volume and dense texture
  - Over-proofing results in loss of flavour
- I, II, and III
  - I, III, and IV
  - I, II, and IV
  - All of the above
8. A mixing method that begins with the blending of fat and sugar; used for cakes, cookies and similar items. This method is referring to:
- creaming method
  - straight method
  - double-boil method
  - all in method
9. The following are the functions of using sugar in baking, **EXCEPT**:
- to give colour to crusts
  - to act as a creaming agent with fats
  - to help keep the pastry dry
  - to add sweetness and flavour
10. Identify the statement that is **TRUE** about bread flour.
- Can be used to prepare cookie dough.
  - Highly recommended for use in cake making
  - Used to make different types of cakes
  - Contains high protein percentage

11. Which statement below is **TRUE** of self-raising flour?
- a. It is made by grinding the entire wheat kernel, including the bran and germ
  - b. It is flour to which baking powder and sometimes, salt has been added
  - c. It is high gluten wheat made from durum wheat
  - d. It is flour which is formulated slightly weaker than bread flour
12. Cookies come in an infinite variety of shapes, sizes, flavours, and textures. Which of the following statement describes Macaroon?
- a. a cookie made of eggs (usually whites) and almond paste or coconut
  - b. a thin, crisp cookie molded into a cup shape
  - c. a pattern cut from plastic or cardboard, used for depositing batter for thin cookies made in decorative shape
  - d. a type of biscuit or biscuit like bread
13. The \_\_\_\_\_ method is a special technique used with particular types of soft dough or batter. It is used not only for making this type of cookie but also for making ribbon sponge cake and decorative work.
- a. stencil
  - b. sheet
  - c. bar
  - d. molded
14. Which of these statements is **TRUE** about the Chiffon Method?
- a. a cake-mixing method involving the folding of whipped egg whites into a batter made of flour, egg yolks and oil
  - b. a mixing method that begins with the blending of fat and sugar
  - c. a mixing method in which the mixed dry ingredients are combined with the mixed liquid ingredients
  - d. a cake-mixing method based on whipped eggs and sugar
15. How does salt play an important role in baking?
- a. Salt reduces the level of moisture in baked products thus help to preserve the baked products
  - b. Salt strengthens gluten structure and helps to improve the texture of baked products
  - c. Salt increases the fermentation process and helps the growth of undesirable yeast
  - d. Salt helps to improve the quality of yeast to produce high quality baked products

16. Chocolate is always melted using a :
- direct fire
  - double boiler
  - grill
  - salamander
17. Which of the following is known as lean dough products?
- Croissant*
  - Sweet rolls
  - Baguette*
  - Brioche*
18. Shortening is also described as:
- soft margarine
  - substitute butter
  - hard, white vegetable fat
  - pastry margarine
19. What can we brush over the tart shell to provide a layer of protection from getting soggy when we filled with any fruits, ganache or custard:
- egg wash
  - melted chocolate
  - agar-agar
  - all of the above
20. A meringue is prepared by:
- whipping egg yolks and sugar
  - whipping egg whites and sugar
  - boiling whole eggs and cream
  - none of the above
21. The process of yeast reacting and producing carbon dioxide gas is called:
- fermentation
  - relaxing
  - incubation
  - knock down

22. This is an indication that the yeast is active and alive
- it starts moving about in the kitchen
  - tiny leaves start to grow
  - mixed with water, it begins to bubble and foams
  - bubbles start to float in the air
23. What is yeast?
- a biological leavener
  - a chemical leavener
  - a mechanical leavener
  - a physical leavener
24. Which of these are **TRUE** when preparing meringue?
- egg whites must be free of any traces of yolk when whisking
  - the bowl use in whisking must be free of grease or fat
  - begin beating egg whites at low speed and gradually increase speed
  - all of the above are correct
25. Accurate scaling of bread means:
- cutting and weighing each portion in uniformity
  - removing the scales off the bread with a scale
  - measuring the time taken for baking.
  - cutting patterns on the dough to look like fish scales
26. What do you understand by 'scoring' bread?
- keeping track of number of breads made
  - cutting patterns on the bread with a blade
  - competing with others on the number of breads made
  - none of the above is correct
27. Which of the following defines custard?
- A liquid thickened by the coagulation of egg proteins
  - Is made with custard base that is lightened with whipped egg whites and then baked
  - Light, fluffy or creamy textured dessert items made with whipped egg white or cream
  - Made by alternating layers of ice and fruit syrup in tall, narrow glasses

28. *Focaccia* is a type of bread:

- a. made by creaming method
- b. prepared by boiling water and adding in flour
- c. with minced herbs and tomato toppings
- d. rolled with raisins and cinnamon powder

29. Which of these are made from '*Pate a Choux*'?

- a. Cheese cake
- b. *Crepes suzette*
- c. Cream scones
- d. *Eclairs*

30. Why is a 'hot water bath' used when preparing baked custards?

- a. it removes all grease and fats
- b. it destroys bacteria
- c. it gives a crusty end product
- d. none of the above

**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. Below is the recipe for Pizza Dough. Based on the recipe, answer the following questions.

Ingredients	Amount	Bakers %
Bread Flour	500 g	A
Instant Dry Yeast	B	2
Salt	15 g	3
Sugar	20 g	4
Water	C	55
Olive oil	30 g	D
Malt Flour	15 g	3
Bread improver	5 g	1
<i>Total weight</i>	<i>Total=870 g</i>	<i>Total=</i> E

- What is Baker's Percentages? (2 marks)
  - Write down the formula used to calculate the percentage. (3 marks)
  - Based on your answer in 2 (b) Page 8, find the amount/percentage needed for the formula above. (5 marks)
- (10 marks)

2. Elaborate the **TEN (10)** steps in preparing *Baguette*?

(10 marks)



3. Why is the importance of water temperature in mixing yeast dough?  
(10 marks)
4. Describe **TWO (2)** techniques of lock-ins for laminated dough. Explain in detail the techniques for laminated dough's?  
(10 marks)
5. The table below refer to bread dough fault & causes. Give **TWO (2)** cause related to the fault provided.

<b>Fault</b>	<b>Causes</b>
Poor volume	
Too much volume	
Poor shape	
Split or burst crust	
Poor texture or crumbly	

(10 marks)

6. Describe the procedure for makeup of Focaccia Bread  
(10 marks)
7. List **FIVE(5)** guidelines for the use and care of deep frying fat  
(10 marks)

**END OF EXAM PAPER**