



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 2023

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 = 8 (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. Explain what is invert sugar and how its properties make it useful in baked goods
(10 marks)

2. What is the purpose of punching fermented dough?
(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 is for bread 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
Poor volume	- -
Too much volume	- -
Poor shape	- -
Split or burst crust	- -
Poor texture or crumbly	- -

6. Describe the procedure for makeup of baguettes
(10 marks)

7. List **FIVE(5)** guidelines for the use and care of deep frying fat
(10 marks)

END OF EXAM PAPER