



SCHOOL OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **PAT 1113 FOUNDATION IN BAKING**
Semester & Year : May - August 2016
Lecturer/Examiner : Fara Nadia
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 shaded in the Multiple Choice Answer Sheet provided.
PART B (70 marks) : Answer ALL EIGHT (8) 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 of Hospitality 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 of Hospitality.

Total Number of pages = 9 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet(s) provided. Write your answers in the Answer Booklet(s) provided.

1. There are **THREE (3)** main types of pastry dough. They are known as *Pâte Brisée*, *Pâte sucrée*, and *Pâte sablée*. All these type can be used to make pies and tarts.
 - a. In the production of Fresh Fruit Tartlets, the tartlet shells need to be blind baked before adding in *crème patisserie* filling. Define in your own words the term blind baking. (2 marks)
 - b. There are **THREE (3)** ways to blind bake tartlet shells. List and describe all of them. (6 marks)
 - c. What are the **THREE (3)** ways to ensure a tender and flaky pie crust? (3 marks)
2. *Éclair* and cream puff are made from dough called *pâte à choux*. The French term *pâte à choux* means “cabbage paste” referring to the facts that cream puffs look like little cabbages.
 - a. List the steps for making *pâte à choux*. (4 marks)
 - b. Explain how *pâte à choux* is leavened by steam and becomes a light and hollow product at the end of the baking process. (3 marks)
 - c. Give **TWO (2)** characteristics of cream puff that is undercooked. (2 marks)
3.
 - a. What is a standardised recipe or formula? (2 marks)
 - b. Explain **TWO (2)** functions of a standardised recipe. (2 marks)
4. Baker’s percentage is a system of percentages used by bakers for expressing their formulas. It indicates the amount of each ingredient used as a percentage of the amount of flour used.
 - a. Write the simple formula used to calculate Baker’s Percentage. (2 marks)

- b. Table 1 shows the formula of Puff Pastry. Based on the information given, find the amount/percentage to complete the formula. (8 marks)

Ingredients	Amount (g)	Baker's %
Bread flour	425	50
All-purpose flour	A	B
Cream of tartar	C	1
Unsalted butter	85	D
Salt	9	E
Water	425	F
Puff pastry margarine	G	65
Total	H	227

5. Leavening process has cause baked goods to rise, providing lightness and volume. Leavened baked goods are more porous and tender than unleavened.
- What are the **THREE (3)** leavening gases in baked goods? (3 marks)
 - Explain **TWO (2)** types of chemical leaveners that are commonly used in baking. (6 marks)
6. What are the **THREE (3)** types of food hazards? Explain and provide **ONE (1)** example for each. (6 marks)
7. The selection of high quality ingredients is necessary to produce a high quality cake. It is important to understand the mixing procedure as slight errors in mixing can result in cake with poor texture and volume.
- Explain **THREE (3)** main goals of mixing cake batters. (6 marks)
 - Describe **THREE (3)** mixing methods for high fat type of cakes (6 marks)
8. The **THREE (3)** purposes of mixing yeast dough are to combine all ingredients into uniform and smooth dough, to distribute the yeast evenly throughout the dough, and to develop the gluten.
- Explain **TWO (2)** types of dough making process. (4 marks)
 - Describe the advantages of the sponge dough method. (5 marks)

END OF EXAM PAPER