



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **DCA 1305 PASTRY AND BAKING**
Semester & Year : MAY – AUGUST 2017
Lecturer/Examiner : TAN CHEE KWAN
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) : EIGHT (8) 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 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 = 10 (Including the cover page)

PART B :EIGHT (8) SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION : Answer all the questions in the Answer Booklet provided. Write all your answers in the Answer Booklet provided.

1. The following table is a pound cake recipe. Fill in the blanks in Table 1 using baker's percentage. Write your answers in the answer booklet. (6 Marks)

Ingredients	Amount	Baker's percentage
Butter	(A)	89%
Caster sugar	310 g	(B)
Vanilla extracts	10 g	(C)
Eggs	320 g	(D)
Cake flour	400 g	100%
Baking powder	(E)	3.5%
Milk	(F)	19%
<i>Total weight</i>	<i>1515 g</i>	

TABLE 1

2. What is Baker's percentage in the pastry kitchen? (2 Marks)
3. Identify the **SIX (6)** items pathogens need in order to live and multiply. (6 Marks)

4. There are generally **TWO (2)** types of pie dough in a pastry kitchen; they are Flaky pie dough and Mealy pie dough.
- a. Are flaky pie dough and mealy pie dough the same? Explain the differences. (3 marks)
 - b. Which kind of fat is preferred, butter or shortening? Why? (3 marks)
 - c. What type of flour is used to make pie dough? Justify your answer. (3 marks)
 - d. Identify the **THREE (3)** types of pastry dough. (3 marks)
5. "A custard is a dessert or sweet sauce made with milk and eggs, or milk and a proprietary powder." – Oxford Dictionary
- a. Identify the **TWO (2)** basic types of custards. (2 marks)
 - b. State the differences between the **TWO (2)** basic custards. (6 marks)
 - c. Give **TWO (2)** examples of stirred custard products. (2 marks)
 - d. Give **TWO (2)** examples of baked custard products. (2 marks)



Figure 2

6. **Figure 2** is a classic pastry and it was invented in 1847 on Rue Saint-Honoré in Paris. The name is The *Saint Honoré* cake.
- Identify the cream used in this cake. (2 marks)
 - State the steps on how to make the cream (a). (6 marks)
7. 'The basic ingredients for bread yeast dough making are high protein flour, yeast, water and salt.'
- List down the **TWELVE (12)** basic steps in the production of yeast dough bread. (6 marks)
 - Explain the term autolyse and list down the advantages of it in bread making. (8 marks)
 - List down the **FOUR (4)** methods that is used to produce a crisp crusted bread. (4 marks)
8. Explain the term sourdough starter and its advantages. (6 marks)

END OF EXAM PAPER