



FACULTY OF CULINARY ARTS

FINAL EXAM

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **PAT1113 FOUNDATION IN BAKING**
 Semester & Year : MAY –AUGUST 2017
 Lecturer/Examiner : C.K 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 shaded in the multiple choice answer sheet provided.
 - PART B (70 marks) : Answer ALL SIX (6) 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 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: 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 recipe of your banana flavored corn bread, one of your specialties from your bakery shop.

a. Fill in the blanks in **Table 1** using baker's percentage. (6 Marks)

Table 1

Ingredients	Amount	Baker's percentage
Margarine	130 gm	(A)
Brown sugar	(B)	15%
Banana flavoring	5 gm	(C)
Eggs	(D)	31%
All-purpose flour	520 gm	100%
Instant yeast	18 gm	3.5%
Polenta	(E)	19.3%
Fresh banana	90gm	(F)
<i>Total weight</i>		

a. What is the total weight of **Table 1** in kilograms? (2 marks)

b. Next month you have an order of **SIXTEEN (16)** numbers of your banana flavored corn bread. You would need to have 450gm of raw dough to bake each loaf. How much dough needs to be produced in kilograms to complete this order? (2 marks)

c. Using your answer from question (c.), the recipe (**Table 1**) must be multiplied how many times in order to complete the order? (2 marks)

4. 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 **SIX (6)** ways to ensure a tender and flaky pie crust? (3 marks)
5. What are the **FOUR (4)** types of food hazards? Explain and provide **ONE (1)** example for each. (8 marks)
6. The selection of high quality ingredients is important to produce a high quality cake. It is important to understand the mixing procedure, any mistakes in mixing can result in a cake with poor texture and volume.
- a. Explain **THREE (3)** main goals of mixing cake batters. (6 marks)
 - b. Describe **THREE (3)** mixing methods for high fat type of cakes (6 marks)

END OF EXAM PAPER