

**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Course Code & Name : **PAT1534 PROFESSIONAL PASTRY I**  
Trimester & Year : MAY-AUGUST 2018  
Lecturer/Examiner : SH. MARIA SAHILA  
Duration : 3 HOURS

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
PART A (60 marks) : FIVE (5) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.  
PART B (40 marks) : ONE (1) essay question. Answer ALL questions in the Answer Booklet(s) 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 objective 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 = 5 (Including the cover page)**

**PART A : SHORT ANSWER QUESTIONS (60 MARKS)**

**INSTRUCTION(S) : FIVE (5) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**

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1. Table 1 shows the ingredients for a jelly roll recipe with a mixture of both Grams and Bakers Percentage amounts, the Pastry Chef has tasked you to demonstrate certain calculations to prepare you for a promotion. **(All calculations must be clearly shown in the answer booklet in formula).**

<b><u>JELLY SPONGE ROLLS RECIPE</u></b>	
Cake flour	365 gm
Baking powder	26 gm
Shortening	50 %
Cocoa	5 %
Milk	75 %
Caster sugar	245 gm

**Table 1: Recipe Card: Jelly Rolls**

- a. Based on table 1, calculate the following:
- 1.1a. The weight needed for shortening (2 marks)
  - 1.2a. Bakers percentage for caster sugar (2 marks)
- b. If a formula contains 5% cocoa and flour is 500 grams, determine the amount of cocoa needed. (2 marks)
- c. If the amount of pastry flour has increase by 125 grams in **table 1**, what would be the new amount of milk required? (2 marks)
- d. Based on table, calculate the bakers' percentage for baking powder if the amount of cake flour has been changed to 650 grams. (2 marks)

2. Yeast is a leavening agent used widely in bread products; bakers who prepare straight yeast dough are interested in reliable yeast. Known as bakers' yeast, which is grown commercially, there are many different types of commercial yeast available in the market, it includes fresh or compressed yeast, active dry yeast and instant dry yeast.
- a. Compare and contrast the characteristic of the above stated yeasts. (8 marks)
  - b. Describe the correct procedures for working with each of the above stated yeasts. (5 marks)
3. You are required to prepare a chocolate ganache for coating an éclair that you had prepared earlier. You are required to:
- a. Identify the basic ingredients for making chocolate ganache. (2 marks)
  - b. Explain the steps for preparing chocolate ganache. (5 marks)
  - c. After preparing the chocolate ganache, you found out the ganache is not smooth in texture but split in texture. Explain the possible causes the chocolate ganache is split in texture. (2 marks)
  - d. Suggest an alternative technique that can be used to save the split ganache. (1 mark)
4. The word pie means any variety of foods enclosed in pastry and baked. Selections of ingredients are important to produce quality pie dough.
- a. Explain the term flaky pie dough. (2 marks)
  - b. Why shouldn't emulsifier shortening be used for pie dough? (1 mark)
  - c. Suggest the best shortening to be used for pie dough and why? (3 marks)
  - d. What is the best flour to be used for pie dough and why? (3 marks)
  - e. Why should pie dough be kept cool at about 15°C during mixing and make-up? (4 marks)

5. Based on table 2 recipe below, explain the steps involved in preparing *Crème Caramel*.

(14 marks)

<b>CRÈME CARAMEL RECIPE</b>	
Fresh milk	500 ml
Caster sugar	100 g
Water	125 g
Whole eggs	4 numbers
Caster sugar	50 g
Vanilla essence	3 g

Table 2: *Crème Caramel* Recipe

**END OF PART A**

**PART B : Essay Questions (40 Marks)**

**INSTRUCTION(S)** : Answer **ALL** questions in the Answer booklet(s) provided.

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There is an order to making yeast dough with several steps to follow. Each step builds on the one before it. Each step also accomplishes specific goals that culminate in superior finish yeast bread. Explain the following steps of yeast dough production.

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|------------------------|------------|
| I. Scaling ingredients | (6 marks)  |
| II. Mixing             | (19 marks) |
| III. Fermentation      | (15 marks) |

**END OF EXAM PAPER**