

**FACULTY OF CULINARY ARTS****FINAL EXAMINATION**

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **PAT1103 PASTRY AND BAKING**
Trimester & Year : MAY – AUGUST 2018
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) : SIX (6) 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.

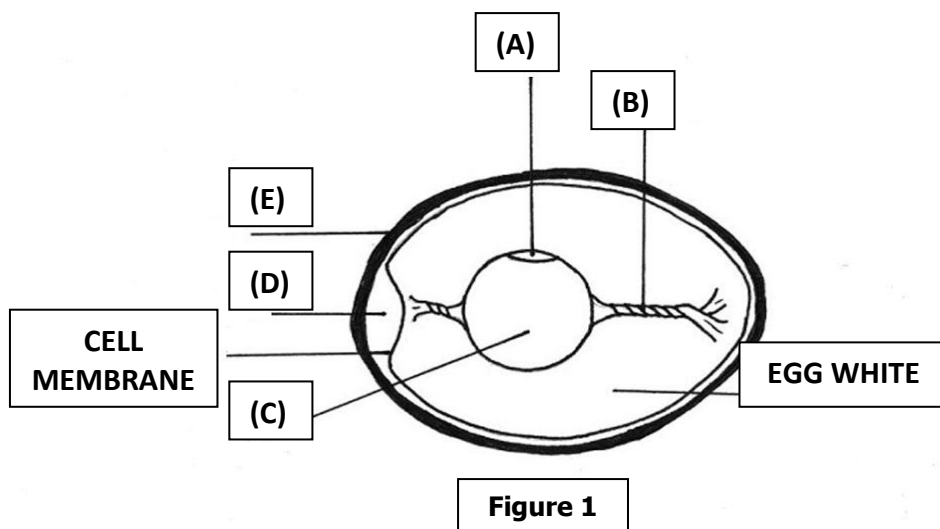
Total Number of pages = 10 (Including the cover page)

PART B : SIX (6) 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. Below is the composition of an egg.

a. Fill in the blanks in **Figure 1**. Write your answers in the answer booklet. (5 marks)



b. What are the **THREE (3)** indications of an aged egg? (3 marks)

c. State **FIVE (5)** functions of eggs in the pastry kitchen. (5 marks)

d. What is the function of (B)? (2 marks)

2. Match the **CORRECT** ingredients to its origins. Write your answers in the answer booklet. (5 marks)

- | | |
|----------------|-------------------|
| a. Soft flour | (i) Maize |
| b. Sugar | (ii) Wheat |
| c. Corn starch | (iii) Dairy cream |
| d. Butter | (iv) Sugarcane |
| e. Pectin | (v) Fruits |

3. "Cooking is the act of applying heat to foods to prepare them for eating. When foods are cooked, changes in flavour, texture, aroma, colour, and nutritional content occur during the process."
- What are the **THREE (3)** methods of heat transfer? Give a brief description on all **THREE (3)** methods. (6 marks)
 - What is the name of the new type of heat transfer and briefly explain its characteristics. (2 marks)
 - What type of heat transfer method is used when you sauté some garlic in a pan? Give an explanation for your answer. (2 marks)
4. "Mixing means to combine or blend into one mass" – Merriam-Webster
- What are the **THREE (3)** main goals of cake mixing? (3 marks)
 - State **FIVE (5)** factors that can cause curdling in a batter. (5 marks)
 - What are the **THREE (3)** types of mixing methods for high fat cakes? (3 marks)
 - What are the **THREE (3)** mixing methods for low fat or egg-foam cakes? (3 marks)
 - Give **ONE (1)** example of a product that uses the combination cake mixing method. (1 mark)
5. "There are two types of pie dough used in the kitchen, which would be the Flaky Pie Dough and the Mealy Pie Dough."
- What is the difference between these **TWO (2)** dough before baking? (4 marks)
 - What are the **THREE (3)** types of pastry dough? (3 marks)
 - What are the **SIX (6)** ways to ensure a pastry crust is tender and flaky? (6 marks)
 - Explain briefly what is rubbing technique when making flaky pie dough. (2 marks)

6. *Croissant* from France, *Kugelhopf* from Central Europe and all Danish pastries from Denmark are just some examples of pastries made from rich yeast dough.
- a. What type of yeast is **MOST** suitable to use for rich yeast dough? Explain briefly your choice of answer. (2 marks)
 - b. Name the **THREE (3)** different methods to laminate dough. (3 marks)
 - c. Why is butter preferred when producing laminate doughs? (2 marks)
 - d. In the industry, frozen puff paste is used often. Give **THREE (3)** benefits in using this product. (3 marks)

END OF PAPER