



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **PAT1113 FOUNDATION IN BAKING**
 Trimester & Year : MAY – AUGUST 2018
 Lecturer/Examiner : Fara Nadia
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

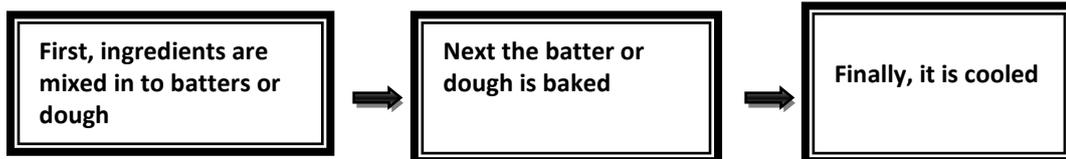
1. This question paper consists of 2 parts:
 - PART A (30 marks) : 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
 - PART B (70 marks) : Answer ALL SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
2. 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 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.

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Three distinct steps or stages occur in baking once ingredients are weighed. Many chemical and physical changes occur in products as they pass through each of these stages.



During the baking processes, heat is transmitted to the dough piece and eventually causes some changes to the ingredients present in the dough piece. List **SEVEN (7)** changes occur in baking process. (7 marks)

2. Below is the recipe for Sponge Cake. Based on this recipe, answer the following questions.

Ingredients	Amount	Bakers %
Cake flour	1500 g	A
Castor sugar	B	100
Baking powder	75 g	5
Salt	37.5 g	2.5
Unsalted butter	C	50
Skim milk powder	900 g	D
Eggs	825 g	E

- a. What is Baker's Percentage? (2 marks)
- b. Write down the formula used to calculate the percentage. (2 marks)
- c. Based on your answer in 2 (b) Page 9, find the amount/percentage needed for the formula above. Please show the calculation. (10 marks)

- d. If the amount of cake flour is changed to 2500 g, find the new amount in grams (g) for ingredients below. Please show the calculation. (6 marks)
- I. Unsalted butter
 - II. Baking powder
 - III. Eggs
3. Explain these terminologies and give examples for illustration. (10 marks)
- a. Biological hazard
 - b. Chemical hazard
 - c. Physical hazard
 - d. Temperature danger zone
 - e. Cross contamination
4. There are **THREE (3)** main types of pastry dough. They are known as *Pâte Brisée*, *Pâte sucrée*, and *Pâte sablée*. All these types can be used to make pies and tarts.
- a. What are the **FOUR (4)** ingredients to produce *Pâte sucrée*? (4 marks)
 - b. Explain **TWO (2)** reasons why the pie dough must be kept chilled. (4 marks)
5. Leavening is the production or incorporation of gases in baked product to increase volume and to produce shape and texture.
- a. List **THREE (3)** leavening gases that are important in baked goods (3 marks)
 - b. From your answer in Question 5 (a), explain the formation of these gases. Choose any **TWO (2)**. (4 marks)
6. Milk is the most important liquid in the bakeshop other than water. Milk contributes to the texture of product, flavor, crust colour, keeping quality, and added nutritional value of baked products.
- a. Describe the following milk products: (6 marks)
 - i. Whole milk
 - ii. Condensed milk
 - iii. Yogurt

- b. If a formula calls for 1 liter of milk, but you like to use milk powder instead. How much milk powder and water should be substituted for liquid milk? (3 marks)
- c. Compare *éclair* shells made with milk to those made with water. What were the main differences in appearance, flavour, and texture? Explain the main reasons for these differences. (3 marks)
7. There are wide selections of cocoa and chocolate products to choose from. Such a selection can be difficult, especially since cocoa and chocolates are different in cost and quality. Briefly describe the following chocolate products.
- a. Milk compound chocolate (2 marks)
- b. Couverture chocolate (2 marks)
- c. Cocoa butter (2 marks)

END OF EXAM PAPER