

**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_

Course Code & Name : **PAT1103 PASTRY & BAKING**  
Trimester & Year : MAY – AUGUST 2019  
Lecturer/Examiner : NORHAYATI HUSSIN  
Duration : 2 Hours

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**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) : ELEVEN (11) 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 = 8 (Including the cover page)**

**PART B : SHORT ANSWER QUESTIONS (70 MARKS)**

**INSTRUCTION(S) : 11 (ELEVEN ) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**

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1. List and explain **THREE (3)** compositions of wheat kernel. (6 marks)
2. List **TWO (2)** types of patent flour and explain its characteristics. (4 marks)
3. Describe **NINE (9)** details to be include in standardized recipes. (9 marks)
4. One of the primary functions of a formula is to indicate the ingredients and correct quantities or measurements to be used to make product. List **FIVE (5)** basic units of measurement. (5marks)
5. What are the **THREE (3)** main goals of mixing cake batter? (3 marks)
6. Name **TWO (2)** kind of eggs that can be used for pastries. (2 marks)
7. Describe **EIGHT (8)** functions eggs perform in baking. (8 marks)
8. Explain **SIX (6)** roles of the executive chef in a modern kitchen brigade? (12 marks)
9. Explain the process of making sugar crust/ sweet paste using the creaming method? (4 marks)
10. List **FIVE (5)** common mistakes when preparing tart and pie. (5 marks)
11. Below are ingredients for Choc Chip Cookies. The weight of the flour is given, and the proportions of other in ingredients are indicated by percentages. Calculate the weights required for each.

Sugar	33.3%	_____
Butter	66.6%	_____
Flour	100%	48 oz
Egg	12.5%	_____
Cocoa	16%	_____
Baking Powder	1%	_____
Choc Chip	10%	_____
<b>Total</b>	<b>249.4%</b>	

(12 marks)

**END OF EXAM PAPER**