



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **PAT1113 FOUNDATION OF BAKING**

Trimester & Year : MAY – AUGUST 2019

Lecturer/Examiner : NORHAYATI HUSSIN

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

1. Define **TWO (2)** ways to inhibit sugar crystallization. (6 marks)
2. Name **THREE (3)** functions of salt in bread baking. (3 marks)
3. Identify the **SEVEN (7)** steps in the HACCP food-safety program. (7 marks)
4. Pectin is a carbohydrate derived from the cell walls of certain fruits. Name **FOUR (4)** of the common sources of pectin. (4 marks)
5. Name **SIX (6)** different tools commonly used in décor work. (6 marks)
6. Name **FOUR (4)** common terms used to identify weight. (4 marks)
7. Name **FOUR (4)** factors that help determine the amount of time breads are baked. (4 marks)
8. Describe the method for making rubbed dough. (8 marks)
9. Name **FOUR (4)** baked products that typically use the creaming mixing method. (4 marks)
10. List the **TWELVE (12)** basic steps in the yeast bread production process. (12 marks)
11. Below are ingredients for a Chocolate Brownies. The weight of the flour is given, and the proportions of other 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	2%	_____	
Dark Chocolate	10%	_____	
Total	241.4% (Round down to 241%)		(12 marks)

END OF EXAM PAPER