

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet(s) provided. Write your answers in the Answer Booklet(s) provided.

1. Identify the food commodity based on the description below. (5 marks)
 - a. A chemical leavener that releases CO₂ with the presence of moisture and acid, which leaven the product.
 - b. It is extracted from fruits and used to thicken fruit preserves, jam and jellies.
 - c. Water-soluble protein extracted from animal connective tissue, and available in sheet and powder form.
 - d. The dry powder that remains after part of the cocoa butter is removed from chocolate liquor.
 - e. A substance that is used to inhibit yeast growth and at the same time to enhance the flavour of baked goods.

2. Sugar is referred to as regular refined sugars derived from sugarcane or beets. It is also known as sucrose.
 - a. Discuss **THREE (3)** major functions of sugar in bread making. (3 marks)
 - b. Explain the following terminologies. (8 marks)
 - I. Invert sugar
 - II. Brown sugar
 - III. Confectioners' sugar
 - IV. Molasses

3. Aeration is the incorporation of air or gas into a product to help the leavening process during baking, thus flaky product will be produced. There are **THREE (3)** ways to achieve aeration. Explain each one of them. (6 marks)

4. Mousse can be defined as a soft, creamy, light, and fluffy dessert.
 - a. List **TWO (2)** possible bases to make mousse. (2 marks)
 - b. What are the **THREE (3)** guidelines to produce successful mousse? (6 marks)

5. Pastry comes from the word paste, or a mixture of flour, liquid, and fat. The most important types of pastry are short dough, puff pastry, and *éclair* paste.
- a. What is puff pastry? (2 marks)
 - b. Name and illustrate **ONE (1)** make-up technique for laminating puff pastry margarine into the dough. (4 marks)
 - c. Baking stage is very important in order to produce crispy and flaky puff pastry products. Can you explain the general guidelines when baking puff pastry? (2 marks)
6. What is *meringue*? (2 marks)
- a. Name the types of *meringues* you have learned in class. Explain each of them. (6 marks)
 - b. What are the guidelines to produce good quality *meringue*? (5 marks)
7. In the production of dough and batter, there are **THREE (3)** processes that occur during mixing. It includes the development of air cells, hydration of the components, and oxidation. Explain these processes. (9 marks)
8. Autolyse is an extra step that artisan bakers use during the mixing of the final dough.
- a. Explain the process of autolyse. (5 marks)
 - b. What are the advantages of autolyse? (3 marks)
 - c. Why are the yeast or starter, salt, and other ingredients not added in until after the autolyse period? (2 marks)

END OF EXAM PAPER