

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. There are many types of fats that can be used for baking. Each of their characteristics will lead to different finishing effects in baked products.
 - a. Explain these terminologies in detail. (4 marks)
 - i. Butter
 - ii. Shortening
 - b. List **THREE (3)** functions of fats in baking. Give **ONE (1)** example of baked product for each function. (6 marks)
 - c. What is the difference between butter and shortening? (2 marks)
 - d. Explain **TWO (2)** major advantages why bakers prefer to use butter compared to shortening in their baked products. (2 marks)
2. Gluten formation is important to give structure of baked product. However, bakers must be able to control the gluten formation to produce the desired structure. Define **FOUR (4)** methods to adjust gluten formation. (8 marks)
3. Explain the following terms: (6 marks)
 - a. Food-borne illness
 - b. Cross contamination
 - c. Temperature danger zone
4. There are **TWO (2)** types of cake known as high-fat cakes and egg-foam cakes.
 - a. What is a high-fat cake? Explain **ONE (1)** suitable mixing method for high-fat cake. (5 marks)
 - b. What is egg-foam cake? Explain **ONE (1)** suitable mixing method for egg foam cake. (5 marks)

- c. Different ingredients play different roles in cake making. Based on the functions given, give **TWO (2)** examples of ingredients for each function. (4 marks)
- i. Tougheners
 - ii. Tenderizers
 - iii. Moisteners
 - iv. Dryers
5. Milk is the most important liquid in the bakeshop other than water. Milk contributes to the texture of product, flavour, crust colour, keeping quality, and added nutritional value of baked products.
- a. Define the terminologies of milk products: (4 marks)
- i. Whole milk
 - ii. Condensed milk
- 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? (2 marks)
6. What are the **THREE (3)** types of food hazards? Explain and provide **ONE (1)** example for each. (6 marks)
7. What is puff pastry? (1 mark)
- a. Explain the guidelines for makeup and baking puff pastry. (6 marks)
- b. What is the difference between *croissant* dough and puff pastry dough? (2 marks)
- c. Discuss the possible causes why baked puff pastry shrink and has irregular shapes. (3 marks)
8. There are many ways to cook fruits for pie filling. Explain **TWO (2)** methods and give example of fruits that can be cooked for each method mentioned. (4 marks)

END OF EXAM PAPER