

**SCHOOL OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Subject Code & Name : **PAT1534 PROFESSIONAL PASTRY I**  
Semester & Year : SEPTEMBER-DECEMBER 2016  
Lecturer/Examiner : SH. MARIA SAHILA  
Duration : 3 HOURS

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
PART A (60 marks) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.  
  
PART B (40 marks) : TWO (2) essay questions. Answer ALL questions in the Answer Booklet(s) provided.
2. Candidates are not allowed to bring any unauthorised 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 objective questions, where 2B pencils are to be used.

**WARNING:** The University Examination Board (UEB) of BERJAYA University College of Hospitality 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 of Hospitality.

**Total Number of pages = 5 (Including the cover page)**

**PART A : SHORT ANSWER QUESTIONS (60 MARKS)**

**INSTRUCTION(S)** : **SIX (6)** short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided.

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1. The most common safety concerns in bakeshop are trips and falls, cut and burns. Most workplace accidents are created by simple carelessness. Suggest **THREE (3)** safety rules you could implement in the bakeshop. (3 marks)
  
2. Necessary gluten development is very important for certain pastry products, you are required to:
  - a. Define the term gluten. (2 marks)
  - b. Explain how gluten develops. (3 marks)
  
3. Staling begins almost as soon as the baked items are taken from the oven, you are required to:
  - a. Define the term staling. (2 marks)
  - b. What factors contribute to staling for baked products? (4 marks)
  - c. Describe the main techniques used to slow staling. (6 marks)
  
4. Mousse is defined as any soft or creamy dessert made light and fluffy by the addition of whipped cream, beaten egg whites or both.
  - a. Some mousses contain both beaten egg whites and whipped cream. Explain why most chefs prefer to fold in the egg whites first, even though they may lose some volume. (3 marks)
  - b. Michael was preparing a vanilla mousse but the mousse texture was too dense, rough and egg white particles can be seen. What are the possible causes related to the fault in Michaels mousse production. (6 marks)

- c. If you wish to add gelatin into mousse mixture, what precautions need to be taken when using gelatin. (7 marks)

5. Based on the recipe below, calculate the amount of ingredients and baker's percentages needed to complete the recipe card below. Please provide Total Amount in grammes (g) and total of Baker's percentage (%). Write your answers in the answer booklet with the calculation process. (8 marks)

**Recipe: Brown Sugar Spice Cake**

	<b>Ingredients</b>	<b>Amount</b>	<b>Bakers %</b>
a.	Butter	400 g	<input type="text" value=""/>
b.	Salt	8 g	<input type="text" value=""/>
c.	Eggs	<input type="text" value=""/> g	60 %
d.	Cake flour	500 g	100 %
e.	Baking powder	<input type="text" value=""/> g	3 %
f.	Baking soda	17 g	<input type="text" value=""/>
g.	Cinnamon	2.5 g	<input type="text" value=""/>
h.	Cloves	1.5 g	<input type="text" value=""/>
i.	Nutmeg	<input type="text" value=""/> g	0.2 %
j.	Total weight	1245 g	248.9 %

6.

**RECIPE: *CHOUX* PASTE**

<b>Ingredients</b>	<b>Amount</b>
Strong Flour	150 g
Whole eggs	225 g
Milk	200 ml
Salt	a pinch
Unsalted butter	100 g

- a. Explain the steps in preparing *choux* paste based on the recipe given above. (12 marks)
- b. Describe the procedure for baking *choux* paste product. (2 marks)
- c. *Choux* paste products are collapse or deflate immediately after being removed from the oven.
- Indicate the possible causes why *choux* paste products collapse or deflate immediately after being removed from the oven? (1 mark)
  - How would you prevent the above problem from happening in the future? (1 mark)

**END OF PART A**

**PART B : Essay Questions (40 Marks)**

**INSTRUCTION(S)** : Answer **ALL** questions in the Answer booklet(s) provided.

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**Question 1**

Yeast is a leavening agent used widely in bread product. Bakers who prepare straight yeast dough are interested in reliable yeast. Known as bakers' yeast, which is grown commercially.

There are many different types of commercial yeast available in the market. They include;

- Fresh or compressed yeast
- Active dry yeast
- Instant dry yeast

a. Compare and contrast the characteristic of the above stated yeasts. (8 marks)

b. Describe the correct procedures for working with each of the above stated yeasts.

(5 marks)

**Question 2**

Fermentation is the process during which yeast eat the sugar from the broken down starches within the flour and then release carbon dioxide gas and alcohol. In bread making process there are four to five distinct, interconnected stages of fermentation depending on the dough mixing method either sponge dough method or straight dough method. You are required to discuss **FOUR (4)** distinct, interconnected stages of fermentation in bread making process in straight dough method.

(27 marks)

**END OF EXAM PAPER**