



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **PAT1103 PASTRY AND BAKING**
Semester & Year : SEPT – DEC 2017
Lecturer/Examiner : TAN CHEE KWAN
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) : SIX (6) 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 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 = 8 (Including the cover page)

PART B : SIX (6) SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION : Answer all the questions in the Answer Booklet provided. Write all your answers in the Answer Booklet provided.

1. Below is the composition of an egg.

a. Fill in the blanks in **Figure 1**. Write your answers in the answer booklet. (5 marks)

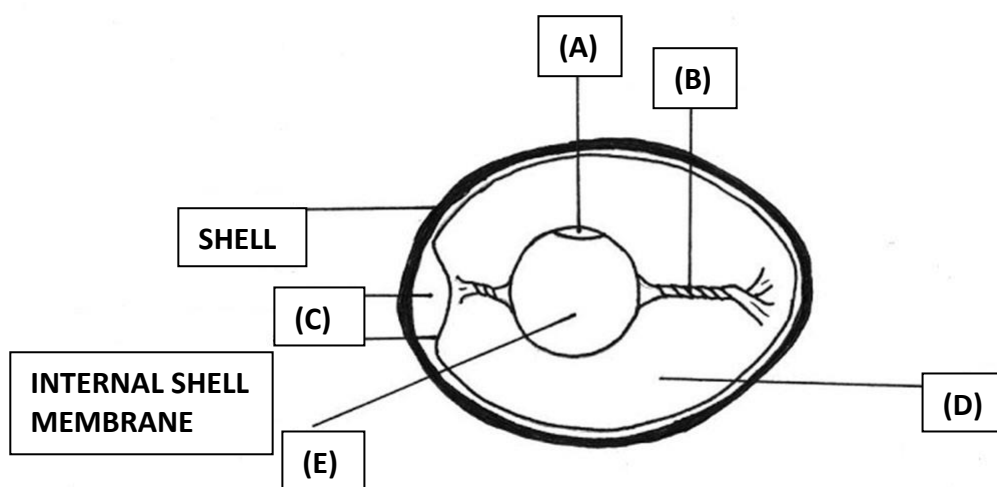


Figure 1

b. What are the **THREE (3)** indications of an aged egg? (3 marks)

c. State **FIVE (5)** functions of eggs in the pastry kitchen. (5 marks)

2. Match the **CORRECT** ingredients to its origins. Write your answers in the answer booklet. (4 marks)

- | | |
|----------------|-------------------|
| a. Soft flour | (i) Maize |
| b. Sugar | (ii) Wheat |
| c. Corn starch | (iii) Dairy cream |
| d. Butter | (iv) sugarcane |

3. "Cooking is the act of applying heat to foods to prepare them for eating. When foods are cooked, changes in flavour, texture, aroma, colour, and nutritional content occur during the process."
- What are the **FOUR (4)** methods of heat transfer? Give a brief description of each. (8 marks)
 - What type of heat transfer is used during baking in the deck oven? Explain your choice of answer. (2 marks)
 - What type of heat transfer method is used when you sauté some apples in a pan? Give an explanation for your answer. (3 marks)
4. "Mixing means to combine or blend into one mass" – Merriam-Webster
- What are the **THREE (3)** main goals of cake mixing? (3 marks)
 - State **FOUR (4)** factors that can cause splitting in a batter. (4 marks)
 - What are the **THREE (3)** types of mixing methods for high fat cakes? (3 marks)
 - What are the **THREE (3)** types of mixing methods for low fat or egg-foam cakes? (3 marks)
5. "There are two types of pie dough used in the kitchen, one would be the Flaky Pie Dough and the other Mealy Pie Dough."
- What is the difference between these **TWO (2)** dough before baking? (4 marks)
 - What are the **THREE (3)** types of pastry dough? (3 marks)
 - What are the **SIX (6)** ways to ensure a pastry crust is tender and flaky? (6 marks)
 - Name and describe the **THREE (3)** methods of blind baking. (6 marks)
6. Croissant from France, Kugelhopf from Central Europe and all Danish pastries from Denmark are just some examples of pastries made from rich yeast dough.
- What type of yeast is **MOST** suitable to use for rich yeast dough? Explain briefly your choice of answer. (2 marks)
 - Name the **THREE (3)** different methods to laminate dough. (3 marks)
 - Why is butter the preferred fat in laminated dough production? Give the **THREE (3)** reasons. (3 marks)

END OF PAPER