



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **PAT1113 FOUNDATION IN 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) : FIVE (5) Short Answer Questions. Answers are to be written in the answer booklet 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 = 9 (Including the cover page)

PART B: 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. Nicole went to a hyper-market and she bought 25 kg of cantaloupe for her fruit salad side dish. She paid RM 271.60 for the cantaloupes. In preparation she skinned, de-seed & cut the cantaloupe ready to put into the salad. The weight is 21.5 kg after skinning and de-seeding. Please show all your calculation work.
 - a. What are AP weight and EP weight? (2 marks)
 - b. Calculate the EP yield. (2 marks)
 - c. How much is the unit cost of the cantaloupe? (2 marks)
 - d. Calculate the EP unit cost. (2 marks)

2. "Any substance in food that can cause illness or injury is called hazard."
 - a. Name **FOUR (4)** types of food hazards and give brief explanation. (8 marks)
 - b. Give **TWO (2)** examples of each of the **FOUR (4)** types of food hazard. (8 marks)
 - c. What are the **SIX (6)** essential requirements for a pathogen to live and multiply? (6 marks)
 - d. What is the temperature range of The Danger Zone in (°c)? (2 marks)

3. Milk is the most important liquid in the bakeshop other than water. Milk contributes to the texture of product, flavor, crust color, keeping quality, and added nutritional value of baked products.
 - a. Define the terminologies of milk products: (6 marks)
 - i. Whole milk
 - ii. Skimmed milk
 - iii. 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)
 - c. Compare *éclair* shells made with milk to those made with water. What were the main differences in appearance, flavour, and texture? Explain the main reasons for these differences. (6 marks)

4. "A custard is a dessert or sweet sauce made with milk and eggs, or milk and a proprietary powder." – Oxford Dictionary
- a. Identify the **TWO (2)** basic types of custards. (2 marks)
 - b. State the differences between the **TWO (2)** basic custards. (6 marks)
 - c. Give **TWO (2)** examples of stirred custard products. (2 marks)
 - d. Give **TWO (2)** examples of baked custard products. (2 marks)
5. 'Cooking is the act of applying heat to foods to prepare them for eating. When foods are cooked, changes in flavor, texture, aroma, color, and nutritional content occur during the process.'
- a. What are the **THREE (3)** methods of heat transfer? Give a brief description on ALL **THREE (3)** methods. (6 marks)
 - b. What type of heat transfer is used during baking in the deck oven? Explain your choice of answer. (2 marks)
 - c. What type of heat transfer method is used when you melt butter in a pan? Give an explanation for your answer. (2 marks)
 - d. Explain briefly how an induction stove boils a pot of water. (2 marks)

End of Paper