

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **PAT1534 PROFESSIONAL PASTRY I**
Semester & Year : SEPTEMBER – DECEMBER 2018
Lecturer/Examiner : FARA NADIA
Duration : 3 HOURS

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : FIVE (5) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.
PART B (40 marks) : THREE (3) 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 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.

Total Number of pages = 4 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : FIVE (5) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Cake can be divided into **TWO (2)** groups; high fat and egg-foam cake. Both groups have their own mixing techniques.
 - a. Explain creaming method in details. (5 marks)
 - b. What are the steps involve in the production of *Genoise*? (5 marks)

2. Fats play an extremely important role in baked goods. Fats refer to a general group of ingredients that include butter, lard, margarine, vegetable shortenings and oils.
 - a. Explain the factors a baker must consider when selecting a fat for a specific use. (7 marks)
 - b. How does fat in a recipe assist in leavening? (3 marks)

3. Gluten is a substances made up of proteins present in wheat flour.
 - a. You are required to explain how gluten is developed. (8 marks)
 - b. Describe characteristics of good quality of gluten. (2 marks)
 - c. In a standard focaccia recipe, large amounts of oil are added; in brioche, lots of butter is added. In your opinion, does the amount of fat added to flour actually limits or slows the development of gluten? (4 marks)

4. There are many changes that take place during baking process. Explain the changes that happens to:
 - a. Leavening gases (3 marks)
 - b. Proteins (3 marks)
 - c. Shortening (2 marks)
 - d. Sugar (2 marks)

5.

RECIPE: *CHOUX* PASTE

Ingredients	Amount
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. (10 marks)
- b. Describe the procedure for baking *choux* paste product. (4 marks)
- c. John was baking *choux* paste products. When it was removed from the oven, the products collapse or deflate almost immediately.
 - I. Indicate the possible causes why *choux* paste products collapse or deflate immediately after being removed from the oven. (1 mark)
 - II. 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.

Meringue is a mixture of egg white and sugar whipped to thick white foam. It is usually used to lighten chiffon cake mixture and desserts like mousses and dessert soufflés.

Question 1

There are **THREE (3)** types of meringue. Explain the preparation method for each and differentiate the quality of meringues. (10 marks)

Question 2

Mousse is a dessert that uses meringue to make it firmer and more stable. In some cases, the texture of the mousse can be rough and gritty with visible white particles.

- a. Identify the possible causes that resulted in the rough texture. (6 marks)
- b. What precautionary methods can be applied to produce good quality meringue so the texture of the mousse will become smooth. (14 marks)

Question 3

Mousse and Bavarian are chilled desserts with almost similar texture. Compare the differences between these **TWO (2)** desserts. (10 marks)

END OF EXAM PAPER