

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **PAT1534 PROFESSIONAL PASTRY I**
Semester & Year : SEPTEMBER - DECEMBER 2019
Lecturer/Examiner : FARA NADIA
Duration : 3 HOURS

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (80 marks) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.
PART B (20 marks) : 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 (80 MARKS)

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

1. Gluten structure is important for the structure of baked goods.
 - a) What are the proteins in wheat flour? (2 marks)
 - b) Explain **FOUR (4)** factors to control the development of gluten. (8 marks)
 - c) Explain how gluten is developed and functions of gluten in baking. (8 marks)

2. Below are some of the ingredients for a chocolate cake. The weight of flour is given and the proportions of other ingredients as baker's percentages are shown. You are required to show the calculation process. (10 marks)

<u>Chocolate Cake Recipe</u>	
Cake flour	355 gm
Baking powder	26 gm
Shortening	50 %
Cocoa	7 %
Milk	75 %
Caster sugar	245 gm

- a) Calculate the weights needed for shortening.
- b) If a formula contains 7% cocoa and flour is 500 gm, determine the amount of cocoa needed.
- c) You want to change the recipe by adding 100 gm of pastry flour into the formula. How much of milk do you need?
- d) Calculate baker's percentages for caster sugar.
- e) Calculate baker's percentages for baking powder if the amount of cake flour is 650 gm.

3. 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.
- List **THREE (3)** types of yeast available. (3 marks)
 - Compare and contrast the characteristic of the above stated yeasts. (8 marks)
 - Describe the correct procedures for working with each of the above stated yeasts. (5 marks)
4. *Pâte à choux* means cabbage paste referring to the facts that cream puff looks like little cabbage.
- Explain the procedures to produce *pâte à choux*. (6 marks)
 - Baking process is important to produce light and hollow choux products. Explain the general rules for baking *pâte à choux*. (4 marks)
5. Mousse is defined as any soft or creamy dessert made light and fluffy by the addition of whipped cream, beaten egg whites or both. 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)
 - Michael was preparing a vanilla mouse 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)
 - If you wish to add gelatin into mousse mixture, what precautions need to be taken when using gelatin? (7 marks)
6. Fats refer to a general group of ingredients that include butter, lard, margarine, vegetable shortenings and oils. Fats play an extremely important role in baked goods. Explain, how does fat in a recipe; (10 marks)
- Assists in leavening.
 - Contributing colour.
 - Providing a fine crumb to a baked good.
 - Contributing flavour.
 - Preventing staling.

END OF PART A

PART B : Essay Questions (20 Marks)

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

There is an order to produce yeast dough with several steps to follow. Each step builds systematically. Each step also accomplishes specific goals that culminate in superior finish yeast bread. Explain the following steps of yeast dough production.

END OF EXAM PAPER