



## FACULTY OF CULINARY ARTS

### FINAL EXAMINATION

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_

Course Code & Name : **PAT1113 FOUNDATION IN BAKING**

Semester & Year : SEPTEMBER – DECEMBER 2019

Lecturer/Examiner : WAN SAIFUL ASRI BIN WAN JOHAR

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) : SEVEN (7) 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 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 = 9 (Including the cover page)

**PART A : MULTIPLE CHOICE QUESTIONS (30 MARKS)**

**INSTRUCTION(S)** : Questions 1-30 are multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

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1. The following statements are true with regards to making cakes, **EXCEPT**:
  - a. ovens should be preheated before baking
  - b. cake pans should not be placed too close to each other
  - c. cakes must be baked at the correct temperature
  - d. oven door must be opened regularly
  
2. To avoid having a soggy bottom crust, fillings for pies should :
  - a. be cooled before it is added to the pie
  - b. smoking hot just before being added
  - c. dried out in the oven
  - d. dusted with corn-meal
  
3. Convert 2.987 kilograms to grams
  - a. 29.8 grams
  - b. 2987 grams
  - c. 298.7 grams
  - d. 3 grams
  
4. Baguette and *Fougasse* are an example of:
  - a. lean dough
  - b. laminated dough
  - c. foamed cakes
  - d. dropped batter pastries
  
5. Bread dough is kneading to help develop:
  - a. fermentation
  - b. gluten
  - c. a brown, even crust
  - d. sweetness in the bread

6. \_\_\_\_\_very important when measuring ingredients for baking:
- accuracy
  - large bowls
  - estimation
  - cleanliness
7. Blind baking a tart or pie shell means:
- baking in an oven with the top heating element off
  - baking the pie or tart shell without a pan or tin
  - to bake the tart or pie shell at very high temperatures
  - to fully or partially bake an unfilled pie or tart shell
8. What is meant by 'high-ratio cake'?
- a cake which contains a high percentage of sugar in relation to other ingredients
  - a cake which is taller than it is wide
  - a cake that contains over 90% butter and little or no flour
  - a cake that needs to cook at very high temperatures but for short periods of time
9. All of the below are used to measure the baking ingredients. **EXCEPT:**
- portion scale
  - straight tongs
  - measuring spoons
  - ladles
10. What elements in baked goods that make them rise?
- mixing methods, heats, and leavening agents
  - leavening agent, proofing and bake ware
  - using the standard tools and equipment
  - used the expensive ingredients
11. A tool with a flat, flexible, un-sharp blade which is rounded at the tip is known as a
- hand-mixer
  - loaf-tin
  - palette knife
  - pizza slicer

12. Cream can be whipped into three stages, which are:
- stringy, soft ball, firm ball
  - flaky, mealy, solid
  - soft peaked, medium peak, stiff peak
  - liquid, gaseous, solid
13. State the temperature that is correct for baking bread:
- 100°C to 120°C
  - 150°C to 160°C
  - 170°C to 180°C
  - 200°C to 230°C
14. What is the function of gelatin?
- to add flavor to product
  - to set a liquid
  - to add nutrition
  - to make product fluffier
15. Which of these statements is **TRUE** about **GELATINIZATION**?
- the process by which starch granules absorb water and swell in size
  - the plant embryo portion of a grain kernel
  - the process by which gluten granules absorb water and swell in size
  - a paste or confection made of almonds and sugar and often used for decorative work
16. Cookies are crisp if they are low moisture. Which of the following are the factors contribute to crispness:
- high sugar and fat content
  - in proper storage
  - enough proportion of liquid in the mix
  - all the above
17. What is Bagged Cookies?
- made from soft dough
  - made from hard dough
  - high proportion of fat in the mix
  - chocolate cookies

18. A mixing method that begins with the blending of fat and sugar; used for cakes, cookies and similar item. This method is refer to:
- creaming method
  - straight method
  - double-boil method
  - all in method
19. The following are the functions of using sugar in baking, **EXCEPT**:
- to give color to crusts
  - to act as a creaming agent with fats
  - to help keep the pastry dry
  - to add sweetness and flavor
20. A mixture of eggs, sugar and milk/cream that is gently heated and thickened is known as:
- leavener
  - custard
  - bread
  - meringue
21. A special box in which the ideal conditions for fermenting yeast dough can be created. The box maintains a pre-set warm temperature and humidity level appropriate to the specific dough. The statement is refer to:
- divider rounder
  - moulder
  - dough sheeter
  - proofers
22. The method is a special technique used with particular types of soft dough or batter. It is used not only for making this type of cookie but also for making ribbon sponge cake and decorative work.
- stencil
  - sheet
  - bar
  - moulded

23. Which of these statements is **TRUE** about Chiffon Method:
- a. a cake-mixing method involving the folding of whipped egg whites into a batter made of flour, egg yolks and oil
  - b. a mixing method that begins with the blending of fat and sugar
  - c. a mixing method in which the mixed dry ingredients are combined with the mixed liquid ingredients.
  - d. a cake-mixing method based on whipped eggs and sugar
24. Cooling and removing cake from pans is very important to keep it in shape. Which of these statements is **FALSE** about to turn out sheet cake:
- a. sprinkle the top lightly with granulated sugar
  - b. set a cake board on top of the cake, and then set an empty sheet pan on top, bottom-sided down
  - c. invert both pans, remove the top pan and peel the parchment off the cake
  - d. immediately take out cakes from pan while it still hot
25. Chocolate always melted by :
- a. direct fire
  - b. double boiler
  - c. grill
  - d. salamander
26. Name **FOUR (4)** types of Fat commonly use in Pastry Kitchen.
- a. butter, lard, shortening, margarine
  - b. butter, double cream, milk, margarine
  - c. lard, margarine, butter, cream cheese
  - d. shortening, milk, butter, mascarpone
27. A shortening is also described as :
- a. soft margarine
  - b. substitute butter
  - c. hard, white vegetable fat
  - d. pastry margarine

28. The process by which yeast acts on sugar & starch in the dough to produce CO<sub>2</sub> and alcohol is called:
- a. oxidation
  - b. carbonization
  - c. fermentation
  - d. distillation
29. Convert 5.330 kilograms to grams
- a. 53.3 grams
  - b. 5330 grams
  - c. 533.0 grams
  - d. 5 grams
30. French terms for a bread baker
- a. *chocolatière*
  - b. *pâtissier*
  - c. *boucher*
  - d. *boulangier*

**END OF PART A**

**PART B : SHORT ANSWER QUESTIONS (70 MARKS)**

**INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**

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1. List and explain **FIVE (5)** functions of eggs in baked goods  
(10 marks)
2. Compare the difference between single acting and double acting baking powders  
(10 marks)
3. Classify the **TWO (2)** main forms of baker's yeast available and list in details the purpose of using this yeast  
(10 marks)
4. The table below is for custard and cream fault ad causes. Give **TWO (2)** causes each and complete the table below. You required copying the table below into your answer booklet.

<b>Fault</b>	<b>Causes</b>
custard sauce watery	- -
custard sauce lumpy	- -
baked custard lumpy or watery	- -
baked custard curdled	- -
whipped cream watery	- -

- (10 marks)
5. Meringues are simply egg whites and sugar whipped up together and it is used in a variety of mousses and cakes. To make a proper meringue requires proper skills and guidelines have to observe. List down **FIVE (5)** guidelines to produce meringue.  
(10 marks)



6. Describe the method for making rubbed in dough.

(10 marks)

7. List down in detail **FIVE (5)** important steps in making '*Pate a Choux*', from the start until it goes into the oven.

(10 marks)

**END OF EXAM PAPER**