

**FACULTY OF CULINARY ARTS****FINAL EXAMINATION**

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **PAT1103 PASTRY AND BAKING**

Semester & Year : SEPTEMBER – DECEMBER 2020

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 = 8 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. Describe in detail **FIVE (5)** types of cookies shaped
(10 marks)
2. Describe **FIVE (5)** function of sugar in baking
(10 marks)
3. Explain **FIVE(5)** main advantages of egg products
(10 marks)
4. The table below refer to cookies fault & causes. Give **TWO (2)** causes related to the fault provided.

Fault	Causes
Too tough	- -
Too crumbly	- -
Too hard	- -
Too dry	- -
Not browned enough	- -

- (10 marks)
5. Classify the **FIVE (5)** major functions of fats in baked goods
(10 marks)
 6. Classify **FIVE (5)** major sources of food allergens with examples
(10 marks)
 7. Explain the **TWO (2)** main goals of mixing cake batter
(10 marks)

END OF EXAM PAPER