

**FACULTY OF CULINARY ARTS****FINAL EXAMINATION**Student ID (in figures) : 

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Student ID (in words) : \_\_\_\_\_  
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Course Code & Name : **PAT1113 FOUNDATION IN BAKING**  
Semester & Year : SEPTEMBER - DECEMBER 2020  
Lecturer/Examiner : Fara Nadia  
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 Answer Booklet 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 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 = 10 (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. Write your answers in the Answer Booklet(s) provided.**

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1. There are many types of fats that can be used for baking. Each of their characteristics will lead to different finishing effects in baked products.
  - a. Please explain the terminologies in details. (4 marks)
    - i. Butter
    - ii. Shortening
  - b. List **THREE (3)** functions of fats in baking. Give **ONE (1)** example of baked product for each function. (6 marks)
  - c. Why do some Bakers prefer to use butter instead of shortening? (2 marks)
  - d. Explain **TWO (2)** major advantages why bakers prefer to use butter compared to shortening in their baked products. (2 marks)
  
2. Gluten is the substance made of **TWO (2)** proteins in wheat flour when this flour is hydrated and mixed for the certain amount of time.
  - a. Name **TWO (2)** proteins that are found in wheat flour. (2 marks)
  - b. Gluten formation is important to give structure of baked product. However, bakers must be able to control the gluten formation to produce the desired structure. Define **FOUR (4)** methods to adjust gluten formation. (8 marks)
  
3. Explain the following terms:
  - a. Physical hazard (2 marks)
  - b. Biological hazard (2 marks)
  - c. Temperature danger zone (2 marks)
  
4. Cake can be divided into **TWO (2)** groups; high fat and egg-foam cake. Both groups have their own mixing techniques.

- a. What is a high-fat cake? Explain creaming method in detail. (5 marks)
- b. What is egg-foam cake? Explain the steps involved in the production of *Genoise*. (5 marks)
- c. Different ingredients play different roles in cake making. Based on the functions given, give **TWO (2)** examples of ingredients for each function. (4 marks)
- i. Tougheners
  - ii. Tenderizers
  - iii. Moisteners
  - iv. Dryers
5. Milk is the most important liquid in the bakeshop other than water. Milk contributes to the texture of product, flavour, crust colour, keeping quality and added nutritional value of baked products.
- a. Define the terminologies of milk products: (4 marks)
- i. Whole milk
  - ii. 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. (5 marks)
6. Meringue can be described as foamed egg white sweetened with sugar. Meringue goods can be served as accompaniments to desserts; like *Vacherins* or as a stand-alone dessert dish; for example *Pavlova*.
- a. Referring to the types of meringue you have learned in class, explain each of them. (6 marks)
- b. What are the guidelines to produce good quality meringue? (5 marks)
7. There are many ways to cooked fruits for pie filling. Explain **TWO (2)** methods and give examples of fruits that can be cooked for each method mentioned. (4 marks)

**END OF EXAM PAPER**