



**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 : **PAT1103 PASTRY AND BAKING**

Semester & Year : SEPTEMBER – DECEMBER 2022

Lecturer/Examiner : WIJAYA LAMBARITA BIN MOHAMED NASIR

Duration : 2 Hours

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**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 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. Cream can be whipped into **THREE (3)** stages, they are:
  - a. stringy, soft ball, firm ball
  - b. flaky, mealy, solid
  - c. soft peaked, medium peak, stiff peak
  - d. liquid, gaseous, solid
  
2. State the temperature that is **CORRECT** for baking bread
  - a. 100°C to 120°C
  - b. 150°C to 160°C
  - c. 170°C to 180°C
  - d. 200°C to 230°C
  
3. The word 'cookie' means:
  - a. giant loaf
  - b. wet dough
  - c. sticky sugar
  - d. small cake
  
4. What is the function of gelatin?
  - a. to add flavour to product
  - b. to set a liquid
  - c. to add nutrition
  - d. to make products fluffier
  
5. Cookies are crisp if they are low moisture. Which of the following factors contribute to crispness?
  - a. high sugar and fat content
  - b. proper storage
  - c. high proportion of liquid in the mix
  - d. under baking

6. Cocoa powder should be store:
- in open air
  - inside a container with a clean, damp linen
  - in a tightly sealed container, in dry place
  - under refrigeration
7. What is a bagged cookie?
- made from soft dough
  - made from hard dough
  - high proportion of fat in the mix.
  - chocolate cookies
8. A mixing method that begins with the blending of fat and sugar; used for cakes, cookies and similar items. This method is referring to:
- creaming method
  - straight method
  - double-boil method
  - all in method
9. The following are the functions of using sugar in baking, **EXCEPT**:
- to give colour to crusts
  - to act as a creaming agent with fats
  - to help keep the pastry dry
  - to add sweetness and flavour
10. A mixture of eggs, sugar and milk/cream that is gently heated and thickened is known as:
- leavener
  - custard
  - bread
  - meringue
11. A special box in which the ideal conditions for fermenting yeast dough can be created. The box maintains a preset warm temperature and humidity level appropriate to the specific dough. The statement is referring to:
- divider rounder
  - molder
  - dough sheeter
  - proofer

12. Cookies come in an infinite variety of shapes, sizes, flavours, and textures. Which of the following statement describes Macaroon?
- a cookies made of eggs (usually whites) and almond paste or coconut
  - a thin, crisp cookie molded into a cup shape
  - a pattern cut from plastic or cardboard, used for depositing batter for thin cookies made in decorative shape
  - a type of biscuit or biscuit like bread
13. 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
  - molded
14. Which of these statements is **TRUE** about the Chiffon Method?
- a cake-mixing method involving the folding of whipped egg whites into a batter made of flour, egg yolks and oil
  - a mixing method that begins with the blending of fat and sugar
  - a mixing method in which the mixed dry ingredients are combined with the mixed liquid ingredients
  - a cake-mixing method based on whipped eggs and sugar
15. Cooling and removing cake from pans is very important to keep it in shape. Which of these statements is **FALSE** about turn out sheet cake?
- sprinkle the top lightly with granulated sugar
  - set a cake board on top of the cake, and then set an empty sheet pan on top, bottom-sided down
  - invert both pans, remove the top pan and peel the parchment off the cake
  - immediately take out cakes from pan while it still hot
16. Chocolate is always melted using a :
- direct fire
  - double boiler
  - grill
  - salamander

17. Name **FOUR(4)** types of Fat commonly used in the Pastry Kitchen.
- butter, lard, shortening, margarine
  - butter, double cream, milk, margarine
  - lard, margarine, butter, cream cheese
  - shortening, milk, butter, mascarpone
18. Shortening is also described as :
- soft margarine
  - substitute butter
  - hard, white vegetable fat
  - pastry margarine
19. A tartlet may be filled with:
- fruit
  - ganache*
  - custard
  - all of the above
20. A meringue is prepared by:
- whipping egg yolks and sugar
  - whipping egg whites and sugar
  - boiling whole eggs and cream
  - none of the above
21. The process of yeast reacting and producing carbon dioxide gas is called:
- fermentation
  - relaxing
  - incubation
  - knock down
22. This is an indication that the yeast is active and alive
- it starts moving about in the kitchen
  - tiny leaves start to grow
  - mixed with water, it begins to bubble and foams
  - bubbles start to float in the air
23. What is yeast?
- a biological leavener
  - a chemical leavener
  - a mechanical leavener
  - a physical leavener

24. Which of these are **TRUE** when preparing meringue?
- a. egg whites must be free of any traces of yolk when whisking
  - b. the bowl use in whisking must be free of grease or fat
  - c. begin beating egg whites at low speed and gradually increase speed
  - d. all of the above are correct
25. Accurate scaling of bread means:
- a. cutting and weighing each portion in uniformity
  - b. removing the scales off the bread with a scale
  - c. measuring the time taken for baking.
  - d. cutting patterns on the dough to look like fish scales
26. What do you understand by 'scoring' bread?
- a. keeping track of number of breads made
  - b. cutting patterns on the bread with a blade
  - c. competing with others on the number of breads made
  - d. none of the above is correct
27. This is an example of bread made from a basic lean dough:
- a. *Baguettes*
  - b. *Brioche*
  - c. *Ciabatta*
  - d. All of the above
28. *Focaccia* is a type of bread:
- a. made by creaming method
  - b. prepared by boiling water and adding in flour
  - c. with minced herbs and tomato toppings
  - d. rolled with raisins and cinnamon powder
29. Which of these are made from '*Pate a Choux*'?
- a. Cheese cake
  - b. *Crepes suzette*
  - c. Cream scones
  - d. *Eclairs*

30. Why is a 'hot water bath' used when preparing baked custards?

- a. it removes all grease and fats
- b. it destroys bacteria
- c. it gives a crusty end product
- d. none of the above

**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. Explain what is invert sugar and how its properties make it useful in baked goods  
(10 marks)
  
2. What is the purpose of punching fermented dough?  
(10 marks)
  
3. Why is the importance of water temperature in mixing yeast dough?  
(10 marks)
  
4. Describe **TWO (2)** techniques of lock-ins for laminated dough. Explain in detail the techniques for laminated dough's?  
(10 marks)
  
5. The table below refer to bread dough fault & causes. Give **TWO (2)** cause related to the fault provided.

<b>Fault</b>	<b>Causes</b>
Poor volume	- -
Too much volume	- -
Poor shape	- -
Split or burst crust	- -
Poor texture or crumbly	- -

- (10 marks)
6. Describe the procedure for makeup of baguettes  
(10 marks)
  
  7. List **FIVE(5)** guidelines for the use and care of deep frying fat  
(10 marks)

**END OF EXAM PAPER**