



FACULTY OF CULINARY ARTS

RESIT EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

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

Semester & Year : SEPTEMBER – DECEMBER 2022

Lecturer/Examiner : WIJAYA LAMBARITA BIN MOHAMED NASIR

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.

1. The following products are related to ancient bread **EXCEPT**:
 - a. taboos
 - b. tortilla
 - c. *croissant*
 - d. injera

2. Where does “Bakers’ Guild “ was founded?
 - a. Berlin
 - b. Rome
 - c. London
 - d. Paris

3. Convert 5 lbs (pound) into oz (ounce)
 - a. 90 oz
 - b. 50 oz
 - c. 60 oz
 - d. 80 oz

4. Which type of dough, *Baguette* and *Fougasse* are made of?
 - a. lean dough
 - b. laminated dough
 - c. foamed cakes
 - d. dropped batter pastries

5. Name a technique that makes gluten development in bread making.
 - a. fermentation
 - b. kneading
 - c. knocking
 - d. proofing

6. What is the important factor when measuring ingredients for baking?
 - a. accuracy
 - b. large bowls
 - c. estimation
 - d. cleanliness

7. Which of these ingredients that makes the short crust dough product more flaky after cook?
 - a. margarine
 - b. shortening
 - c. butter
 - d. corn oil

8. What is composition of wheat?
 - a. bran, germ and endosperm
 - b. bran, endosperm, kernel
 - c. bran, germ, kernel
 - d. bran and endosperm only

9. The equipment below are used to measure the baking ingredients. **EXCEPT:**
 - a. portion scale
 - b. straight tongs
 - c. measuring spoons
 - d. ladles

10. What elements in baked goods that make them rise?
 - a. mixing methods, heats, and leavening agents
 - b. leavening agent, proofing and bake ware
 - c. using the standard tools and equipment
 - d. used the expensive ingredients

11. Name a tool that is commonly used in cake decorating?
 - a. hand-mixer
 - b. loaf-tin
 - c. palette knife
 - d. pizza slicer

12. Which is best described whipped cream texture in stages?
- 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. All these statement is true about the function of gelatin **EXCEPT**:
- to add flavor to product
 - to set a liquid
 - to hold a longer texture for mousse product
 - to make a jelly firmer
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 of the above
17. What type of flour are usually cookies are made of?
- soft flour
 - pastry flour
 - rye flour
 - buckwheat flour

18. A beating of fat and sugar by using a paddle; used for cakes, cookies and similar item. This method is refers to:
- creaming method
 - straight method
 - double-boil method
 - all in method
19. What is the chemical name for sugar that come from sugar cane and beet?
- lactose
 - sucrose
 - maltose
 - fructose
20. A meringue is normally using which technique in processing?
- creaming
 - all in one
 - fermentation
 - whisking
21. A fermentation of yeast dough can be created in a box that maintains a pre-set warm temperature and humidity level appropriate to the specific dough. The statement is refer to:
- divider rounder
 - moulder
 - dough sheeter
 - proofer
22. The product below are the product of milk which the water has been removed **EXCEPT:**
- skimmed milk
 - evaporated milk
 - condensed milk
 - dried whole milk

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. Which are common forms of convection oven cooking?
- a. baking
 - b. roasting
 - c. boiling & steaming
 - d. all of the above
25. Chocolate always melted by :
- a. direct fire
 - b. *bainmarie*
 - c. grill
 - d. salamander
26. These type of Fat commonly use in Pastry Kitchen **EXCEPT**:
- a. butter
 - b. double cream
 - c. lard
 - d. shortening
27. What best describe about shortening?
- a. soft margarine
 - b. substitute butter
 - c. hard, white vegetable fat
 - d. pastry margarine

28. What are the main ingredients for fermentation in bread making?

- a. sugar and yeast only
- b. sugar, yeast and water
- c. sugar, yeast and starch
- d. sugar, butter and yeast

29. Convert 1 pints to mililitre (ml)

- a. 453 ml
- b. 473 ml
- c. 463 ml
- d. 483 ml

30. French terms for pastry chef

- a. *chef de chocolatière*
- b. *chef de pâtissier*
- c. *chef de 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.

1. List and explain **FIVE (5)** functions of eggs in baked goods

(10 marks)

2. List down **FIVE (5)** types of fat and their function in baking products

Type of fat	Function

(10 marks)

3. Explain the **TWO (2)** type of yeast below and its functionality in baking goods

a. Compressed yeast

b. Instant dried yeast

(10 marks)

4. Please elaborate **FIVE (5)** stages in the method of cake making below

a. High fat cakes

b. Low fat cakes

(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. Name the finished product produced from the type of dough below.

Lean yeast dough	Rich yeast 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