



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 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 product *Mille-fuille* / Thousand Layers, are made from ?

- a. *choux pastry*
- b. short crust pastry
- c. puff pastry
- d. danish pastry

2. Baked blind is commonly refers to :

- a. baking empty tart shell
- b. baking tart shell with filling
- c. baking tart shell with high temperature
- d. baking tart shell halfway cook

3. Convert 4.5kg into gram

- a. 4500 gm
- b. 4.500 gm
- c. 45.50 gm
- d. 455.0 gm

4. A *baguette* is a product that come from which type of dough :

- a. starter dough
- b. lean yeast dough
- c. rich yeast dough
- d. laminated Dough

5. What is the composition of wheat?

- a. endosperm, germ and bran
- b. oat, germ, endosperm
- c. bran and endosperm only
- d. germ and endosperm only

6. The usage of yeast in baking is :
- a. to control moisture
 - b. to form a gluten
 - c. to ferment and proofing
 - d. to control dough texture
7. What is the name of the flour that is dense and next to wheat ?
- a. malt
 - b. rye
 - c. corn
 - d. soft flour
8. Which one of these is a non nutritive process sugar?
- a. sweetener
 - b. icing sugar
 - c. syrup
 - d. demerara sugar
9. Which one of the below are not chemical leaveners ?
- a. dry yeast
 - b. baking powder
 - c. baking soda / sodium bicarbonate
 - d. baking ammonia
10. What is the product used in thickening fruits preserves?
- a. gelatin sheets
 - b. gelatin powder
 - c. *groquantine*
 - d. *pectin*
11. All these product are the product results from puff pastry dough **EXCEPT** :
- a. *Tuna Puff*
 - b. *Millefeuille*
 - c. *Pain Au Chocolate*
 - d. *Pithivier*

12. What are the terms for a person who only take vegetables and fruits product?
- vegetarian
 - carnitarian
 - vegan
 - pescatarian
13. Which of these is not from a nut family ?
- hazelnut
 - coconut
 - almond
 - macadamia
14. Most gelatin comes from *Bovine*, which animal describe best for *Bovine*?
- cow
 - goat
 - buffalo
 - fish
15. Which of these eggs not suitable for pastry production ?
- chicken egg
 - duck egg
 - goose egg
 - quail eggs
16. What type of pastry dough that is used in making *Baklava*?
- puff pastry
 - phyllo pastry
 - croissant dough
 - kataifi dough
17. All these are process in making chocolate **EXCEPT** :
- winning
 - conching
 - grinding
 - bleaching

18. Which of these chocolate has added cocoa butter and milk solids in it?
- a. white chocolate
 - b. dark chocolate
 - c. milk chocolate
 - d. caramel chocolate
19. There are 3 method of heat transfer, which are these are not the method?
- a. conduction
 - b. radiation
 - c. convection
 - d. smoking
20. *Baklava* is a product of ?
- a. mediterranean pastry
 - b. arabic pastry
 - c. indian pastry
 - d. european pastry
21. All these products require proofing stage before baking **EXCEPT** :
- a. croissant
 - b. *baguettini*
 - c. *pithivier*
 - d. soft roll
22. Sourdough starters contain bacteria as well as yeast. Name the bacteria that contains in sourdough.
- a. *Salmonella*
 - b. *Lactobacilli*
 - c. *Campylobacter*
 - d. *Clostridium perfringens*

23. Why is air cell is important in cake batters?
- to hold volume
 - to achieve proper texture and leaving power
 - to expand volume
 - to achieve moisture
24. The stage of doneness "Crack " in sugar cooking are achieved in which temperature?
- 120 - 125 degrees celsius
 - 140 - 145degrees celsius
 - 135 -138 degrees celsius
 - 143 – 155 degrees celsius
25. Cream can be whipped in 3 stages, in which are?
- crispy, flaky and creamy
 - stringy, softball, firm ball
 - liquid, gaseous, solid
 - soft peak, medium peak and hard peak
26. Dough sheeter / Dough braker is a types of machine that is use for :
- flatten and thinning the dough
 - mixing and divide the dough
 - straightened the dough
 - none of the above
27. Margarine are made of :
- lard
 - substitute butter
 - vegetables oil
 - buffalo milk

28. What is best described the usage of utensil palette knife ?
- commonly use for wedding cake
 - commonly use for lining before cutting
 - commonly use for cutter and levelling cake
 - commonly use for leveling cream, paste or jams on the cake
29. 1 lbs (pound) equivalent to how many grams (gm) ?
- 453 gm
 - 473 gm
 - 380 gm
 - 190 gm
30. *Eclairs, St Honore, Profiteroles, Croquembouche* and *Paris Brest*, are the product of which dough / paste?
- sugar dough
 - pate a choux*
 - croissant dough
 - puff pastry dough

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. Define the character of the dough below

a) Lean yeast dough

b) Rich yeast dough

(10 marks)

2. Explain the difference between baking powder and sodium bicarbonate

a) Baking powder

b) Sodium Bicarbonate

(10 marks)

3. Define the usage and character of the yeast below.

a) Dry Yeast

b) Compressed yeast

(10 marks)

4. Please describe the ingredient and character of :

a) Couverture Chocolate

b) Compound Chocolate

(10 marks)

5. List down **FIVE (5)** product that use meringue as 2 stage method and **FIVE (5)** product that can be produce from puff pastry dough.

a) Meringue

b) Puff pastry dough

(10 marks)

6. Explain the character of deck oven and conventional / convection oven

a) Deck Oven

b) Conventional / Convection oven

(10 marks)

7. List **FIVE (5)** ingredients that moistened the cake and **FIVE (5)** ingredients in making *Crème Anglais*.

a) Ingredients for cake moistener

b) *Crème Anglais* ingredients

(10 marks)

END OF EXAM PAPER