

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

--	--	--	--	--	--	--	--	--	--	--	--	--	--

Student ID (in Words) : _____

Course Code & Name : **PAT1534.V2 -FUNDAMENTALS OF BAKING AND PASTRY**
Semester & Year : SEPTEMBER – DECEMBER 2022
Lecturer/Examiner : WAN SAIFUL ASRI BIN WAN JOHAR
Duration : 3 HOURS

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.
PART B (40 marks) : TWO (2) essay questions. Answer ALL questions in the Answer Booklet(s) 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 objective 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 = 4 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Identify **FIVE (5)** major sources of food allergens and give an example on each. (10 marks)
 2. Distinguish between milk allergy and lactose intolerance, and examine how Soy-Based Milk can be used as substitutes for milk in baking goods. (10 marks)
 3. List down the advantages of vanilla extract and vanilla bean in preparing baked goods. (10 marks)
 4. Explain the important not to over mix batter and not under mix when preparing a batter (10 marks)
 5. Distinguish the difference between baking soda and baking powder? (10 marks)
 6. Why is milk pasteurized and homogenized? (10 marks)
- (Total 60 marks)

END OF PART A

PART B : Essay Questions (40 Marks)

INSTRUCTION(S) : Answer **ALL** questions in the Answer booklet(s) provided.

1. a) Compare the main difference between margarines and shortenings?

(10 marks)

b) Analyze whether margarine with the same final melting point as butter will have the same desirable a mouth feel or will it not?

(10 marks)

(Total 20 marks)

2. a) What is the other name for egg white? How are eggs pasteurized?

(10 marks)

b) Describe the differences in of French, Swiss, and Italian meringues. Which is the most stable? State the most and the least stable?

(10 marks)

(Total 20 marks)