



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **PAT1103 Pastry and Baking**
 Semester & Year : September - December 2023
 Lecturer/Examiner : Marzuq Ahmad Nazri
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1.	This question paper consists of 2 parts:	
	PART A (30 marks)	: Answer all THIRTY (30) multiple choice questions. Answers are to be shaded 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 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 B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : Answer **SEVEN (7)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. In any organization, there will a brigade or organization chart. List and explain the organization chart for Pastry & Baking Kitchen Department. (10 marks)

2. What is Food Hazards? Explain 4 types of food hazards. (10 marks)

3. List down **FIVE (5)** types of fats and their usage in Pastry Kitchen. (10 marks)

4. Explain **THREE (3)** types of Pastry dough and its functions. (10 marks)

5. What is Puff Pastry / laminated dough and describe the **THREE (3)** different method on making puff pastry. (10 marks)

6. Explain the characteristic of Lean Dough, Rich Dough and Laminated or Rolled in Yeast Dough. (10 marks)

7. What is Blind Baking and explain **THREE (3)** ways on how to Blind Bake. (10 marks)

END OF EXAM PAPER