

**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 2023

Lecturer/Examiner : WAN SAIFUL ASRI BIN WAN JOHAR

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 = 8 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. Describe in details the difference between Common Meringue and Italian Meringue
(10 Marks)
2. List down in detail **FIVE (5)** important steps in making 'rubbed-dough' from the start until it goes into the oven.
(10 marks)
3. Explain the process of creaming in method mixing guidelines that would ensure a successful end result of cake batter?
(10 marks)
4. 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 to be followed. List down **FIVE (5)** guidelines to produce meringue.
(10 marks)
5. List down in detail **FIVE (5)** important steps in making '*Pate a Choux*, from the beginning until it baking.
(10 marks)
6. Give **FIVE (5)** factors that can cause splitting of cake batter
(10 marks)
7. Why it is important not to use too much dusting flour when making up breads and rolls?
(10 marks)

END OF EXAM PAPER