

**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Course Code & Name : **PAT1534.V2 -FUNDAMENTALS OF BAKING AND PASTRY**  
Semester & Year : SEPTEMBER – DECEMBER 2023  
Lecturer/Examiner : WAN SAIFUL ASRI BIN WAN JOHAR  
Duration : 3 HOURS

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**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) : SEVEN (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**

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1. Define the term baker percentage and explain the main advantage of using formulas that are expressed in percentages?

(10 marks)

2. Identify the difference between density and thickness?

(10 marks)

3. Below are ingredients in preparing a white cake. The weight of the flour is given as stated on the chart, and the proportions of other ingredients are indicated by percentages. Calculate value weights required for each ingredient.

<b>Ingredients</b>	<b>Percentage</b>	<b>Weight</b>
Flour	#	1130 gm
Baking Powder	4%	#
Shortening	50%	#
Sugar	#	#
Salt	1%	#
Milk	75%	#
Egg Whites	33%	#
Vanilla	2%	#

(10 marks)

4. Why should egg white need to use immediately after they are beaten?

(10 marks)

5. Examine the reason why egg yolks can be considered structure builders, even though they contain tenderizers?

(10 marks)

6. Identify why egg whites appear in stable foam when beaten and classify how does acid affect the stability of whipped egg whites

(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.

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1. a) Identify how dairy product such as milk, extend the shelf life of baked goods?  
(10 marks)
- b) Analyze **FIVE** (5) guidelines should be followed when handling fluid milk, to ensure microbiological safety and freedom from the development off flavors.  
(10 marks)
- (Total 20 marks)
  
2. a) You need to prepare a baked custard dessert for people with lactose intolerance. You're substituted a soymilk instead of whole milk, but find that the baked custard doesn't set up properly. Identify the reason that leads to the problem.  
(10 marks)
- b) 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)
- (Total 20 marks)