

FINAL
Examination Paper
(COVER PAGE)

Session : August 2018

Programme : Diploma in Culinary Arts (DCAN)

Course : DCA2104 : Pastry Confection

Date of Examination : December 6, 2018 (Thursday)

Time : 2:00 pm – 4:00 pm

Duration : 2 hours Reading Time : Nil

Special Instructions :

Section A : This section consists of **FIFTY (50)** questions. Answer **ALL** questions in the **OMR** sheet provided.

Section B : Answer **ALL TEN (10)** questions in the answer booklet provided.

IMPORTANT NOTE : **THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL**

Materials Permitted : Nil

Materials Provided : OMR Sheet

Examiner(s) : Chef Syamsul Idham and Haslina Hussein

Moderator : En Muhamad Shah Kamal bin Ideris

This paper consists of 13 printed pages, including the cover page.

5. When sugar caramelizes, it _____.
- A. changes color
 - B. retains its flavor
 - C. both a and b
 - D. neither a nor b
6. Which of the following statements is true about syrup production?
- A. A syrup cooked to a lower temperature is harder when it is cooled than a syrup cooked to a higher temperature.
 - B. Syrups should always be cooked over low heat.
 - C. If you continue to heat sugar after it is caramelized, it will eventually darken and burn.
 - D. All of the above.
7. When boiling a sugar syrup, washing down the inner sides of the pan with a brush dipped in water is a technique that is used to _____.
- A. speeds up the caramelizing process
 - B. avoid crystallization
 - C. produce syrups with a deep, rich flavor
 - D. prevent inversion
8. What happen if you stir a cooking syrup with a spoon that has a few sugar crystals stuck to it?
- A. Your finished syrup will have a grainy texture.
 - B. The caramelization process will stop immediately.
 - C. Your syrup will never reach the “hard crack” stage.
 - D. Inversion will occur, which will cause your syrup to turn cloudy and bitter
9. Crème Chantilly contains all of the following ingredients **EXCEPT**:
- A. vanilla
 - B. egg whites
 - C. confectioners’ sugar
 - D. cream

15. Which of the following can be added to egg white foams to make them more stable?
- A. Sugar
 - B. Lemon juice
 - C. Cream of tartar
 - D. Any of the above
16. The difference between whipping cream and whipping egg whites is that you should _____.
- A. whip cream when it's cold and whip egg whites when they are at room temperature
 - B. add flavoring to cream before it is whipped and add flavoring to egg whites after they are whipped
 - C. add a mild acid to cream before it is whipped and a small amount of fat to egg whites before they are whipped
 - D. all of the above
17. Pastry cream is unlike vanilla custard sauce because it _____.
- A. is less likely to curdle
 - B. is more difficult to make
 - C. must not be brought to a full boil
 - D. is less likely to be contaminated with bacteria
18. Ganache can be used _____.
- A. as a glaze or icing
 - B. to make chocolate truffles
 - C. as a filling for cakes, tortes, and meringue pastries
 - D. all of the above
19. The quality of a ganache is primarily dependent upon _____.
- A. the use of copper utensils in its preparation
 - B. maintaining a constant temperature during its production
 - C. the quality of the chocolate used to prepare it
 - D. all of the above

25. Which of the following tools for assembling and decorating cakes is correctly paired with its function?
- A. Icing comb: Spreads and smooths icings and fillings.
 - B. Plastic or steel scraper: Makes the icing on the sides of a cake perfectly smooth.
 - C. Straight palette knife or steel spatula: Spreads batters and creams inside pans.
 - D. Offset palette knife: applies a grooved or ridged pattern to the sides of an iced cake.
26. Fondant contains all the following ingredients **EXCEPT**:
- A. sugar
 - B. water
 - C. egg yolks
 - D. glucose or cream of tartar
27. Glazes _____.
- A. are thin, glossy coatings
 - B. helps to prevent baked products from drying
 - C. gives a shine to baked products
 - D. all of the above
28. Which of the following statements would you find in an explanation of how to assemble layer cakes?
- A. Be sure the cake has not cooled completely before you begin.
 - B. Leave the crumbs on the cake because loose crumbs make icing spread more easily.
 - C. Be sure you push the icing rather than pulling or dragging it.
 - D. None of the above
29. Paper cones are particularly useful when doing delicate work because they are _____.
- A. small
 - B. easy to control
 - C. both a and b
 - D. neither a nor b

35. Which of the following is **TRUE** about petits fours?
- A. The French translation of *petit fours* is “little foot.”
 - B. Almost any type of small cake or pastry item falls into this category if it can be eaten in one or two bites.
 - C. Petits fours secs are small iced cakes, and petits fours glacés are small, dainty cookies, macaroons, baked meringues, and puff pastries.
 - D. All of the above.
36. It is important to choose a _____ cake for petits fours.
- A. firm and close-grained
 - B. soft and crumbly
 - C. coarse-grained
 - D. both b and c
37. The milk used in baked puddings should be scalded _____.
- A. to reduce cooking time
 - B. help the product cook more evenly
 - C. to partially coagulate the milk proteins
 - D. both a and b
38. Which of the following is type of decorative sugar work made from a concentrated sugar syrup, which is cooked to the hard crack stage then pulled into fine hair like threads?
- A. Royal icing
 - B. Rum raisin bread pudding
 - C. Spun sugar
 - D. All the above
39. Which of the following is **NOT** used in the preparation of dark modeling chocolate?
- A. Cocoa powder
 - B. Cocoa butter
 - C. Dark chocolate
 - D. All the above

45. Which of the following is likely to have the name of the cake written in icing on top?
- A. Opera cake
 - B. Sachertorte
 - C. Both of the above
 - D. None of the above
46. An ice cream or sherbet that was not churned while it was frozen would _____.
- A. never freeze
 - B. develop very small ice crystals
 - C. freeze into a solid block of ice
 - D. contain too much air
47. Which of the following products contain(s) no egg yolks?
- A. French-style ice cream
 - B. Philadelphia-style ice cream
 - C. sherbets and ices
 - D. Both b and c
48. Gelato is _____.
- A. Italian ice cream
 - B. made without dairy products
 - C. the same as sorbetto
 - D. granité with egg whites added
49. Which one of the following is a quality factor of ice cream?
- A. Smoothness
 - B. Overrun
 - C. Mouth feel
 - D. All of the above
50. One reason an ice cream might lack smoothness is that it _____.
- A. has been frozen too rapidly
 - B. contains too much egg
 - C. has been stored at a temperature that is not low enough
 - D. all of the above

Question 9

Explain the method of **MACARON** by using all the ingredients below:

(5 marks)

Ingredients	Method
Almond powder sifted	1)
Icing sugar	2)
Egg whites	3)
Coloring	4)
	5)
Water	
Sugar	
Egg whites	

Question 10

Describe any **FIVE (5)** types of buttercream.

(5 marks)

-THE END-

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