

**FINAL  
Examination Paper**

(COVER PAGE)

Session : August 2018

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2110 : Bread and Bread Making

Date of Examination : December 14,2018 (Friday)

Time : 8:00 am – 10:00 am Reading Time: Nil

Duration : 2 Hours

Special Instructions :

**Section A: FIFTY (50) Multiple Choice questions. Answer ALL the questions.**

**Section B : Short answer questions. Answer ALL the questions.**

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

Materials permitted :

Calculator

Materials provided :

OMR Sheets

Examiner (s) : Chef Eddie, Tan Kean Buan, Chef Syamsul Idham Musa

Moderator : En Muhd Shah Kamal

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

6. The water content in making grissini should be \_\_\_\_\_.
- A. at least 70%
  - B. a lot more than 75%
  - C. about 55%
  - D. not more than 15%
7. Instant dry yeast \_\_\_\_\_.
- A. should always be mixed with water prior to adding flour
  - B. can be added to flour before adding water for low hydration dough
  - C. should never be added to salt and water
  - D. should not be used for high quality bread
8. Rye flour often requires \_\_\_\_\_ to improve the texture of bread.
- A. the addition of butter
  - B. the use of sour dough
  - C. active dry yeast
  - D. more salt percentage
9. The type of butter used to laminate dough such as for croissant should be \_\_\_\_\_.
- A. slightly salted.
  - B. highly salted.
  - C. half salted.
  - D. unsalted.
10. Salted butter often contains \_\_\_\_\_.
- A. higher lactose
  - B. higher moisture
  - C. lower sugar
  - D. all of the above answers are correct
11. A hook attachment is often are often favored when mixing bread dough because \_\_\_\_\_.
- A. it will mix all ingredients quicker than a paddle
  - B. it will mix all ingredients more evenly as compared to a paddle
  - C. it will prevent strain to the motor mechanism of the mixer
  - D. it is shaped like a human hand

18. An equipment that delays fermentation of bread dough is known as a \_\_\_\_\_.
- A. maillard
  - B. proofer
  - C. dehumidifier
  - D. retarder
19. The apparatus to load and unload bread from a deck oven is known as a \_\_\_\_\_.
- A. dough lifter
  - B. peel
  - C. lame
  - D. batard
20. A tool that is used to make shallow cuts on surfaces of bread:
- A. Cerrato
  - B. Peel
  - C. Lame
  - D. For leveling bread dough
21. Which of the following statement is **TRUE**?
- A. The last step of bread making is “scoring”.
  - B. Kneading is a different process as gluten development process.
  - C. The first step of bread making should always be “scaling”.
  - D. Scoring should be done for soft breads.
22. Which of the following type of bread needs steam injection?
- A. Baguettes
  - B. Wholemeal Batards
  - C. Rye boules
  - D. All of the above
23. The following breads involves elongation technique **EXCEPT**:
- A. Baguettes
  - B. Pretzels
  - C. Brioche
  - D. Grissini

30. Breads that are shaped like “stalks of wheat” are known as:
- A. Épis de bles
  - B. Pain de sal
  - C. Brioche à tête
  - D. Tête de moine
31. Generally, breads that are larger in size \_\_\_\_\_.
- A. requires higher baking temperatures to fully cook
  - B. requires lower temperature to fully cook
  - C. requires shorter time to fully cook
  - D. requires more steam injection to fully cook
32. Poor opening of “ears” on a baguette may be caused by:
- A. Wrong angle of scoring.
  - B. Moderately high hydration dough.
  - C. Steam injection of two to three seconds.
  - D. Over-baking.
33. The presence of “small blistering” in the crust of a baguette indicates:
- A. Bad crumb structure.
  - B. Good crumb structure.
  - C. Bad crust structure.
  - D. Good crust structure.
34. Which type of oven would allow separate temperature controls of top and bottom heat?
- A. Revolving oven.
  - B. Rotating oven.
  - C. Multi-deck oven.
  - D. Combination oven.
35. A baguette with a lot of “cracking” sounds while cooling upon removal from the oven indicates:
- A. Poor crumb structure.
  - B. Good crumb structure.
  - C. Poor crust structure.
  - D. Good crust structure.

41. Starter with approximately 60% hydration would most likely be known as \_\_\_\_\_.
- A. *Pâte fermentée*
  - B. *Biga*
  - C. *Spongy*
  - D. *Poolish*
42. The following would generally be active in the process of dough fermentation **EXCEPT**:
- A. Wild yeast
  - B. Lactic acid bacteria
  - C. Enzymes
  - D. Calcium deposits
43. The practice of adding “old dough” into fresh batches of dough is a common practice in bread making. The French terminology for “old dough” is \_\_\_\_\_.
- A. *Pâte fermentée*
  - B. *Biga*
  - C. *Sponge*
  - D. *Poolish*
44. Slow fermentation increases the quality of bread dough. One of the main reason is the development of \_\_\_\_\_.
- A. fructose
  - B. sucrose
  - C. lactic acid
  - D. calcium
45. Some of the benefits of using pre-ferments in bread production are as follows **EXCEPT**:
- A. Prolonging of production time.
  - B. Shortening of production time.
  - C. Increasing strength of dough.
  - D. Increasing flavor profile of dough.
46. The term “plasticity” of fat used in dough lamination process refers to \_\_\_\_\_.
- A. the temperature of fat
  - B. the water content of fat
  - C. the wrapping of fat
  - D. the pliability of fat

**Section B (50 marks)**

**Instruction :** Answer **ALL** questions in the answer booklet provided.

**Recipe for Brioche (for Questions 1, 2 & 3)**

Strong Flour	400 g
Soft Flour	100 g
Salt	10 g
Yeast	10 g
Sugar	60 g
Eggs	4 numbers
Water	165 g
Butter	250 g

**Question 1**

- (a) Based on the recipe, calculate the baker's percentage for eggs and justify your answer. **(3 marks)**
- (b) Explain the role (function) of "sugar" in the recipe. **(1 mark)**
- (c) Calculate the percentage for "salt". **(1 mark)**

**Question 2**

- (a) Calculate the baker's percentage of "water" in the recipe above. **(1 mark)**
- (b) Demonstrate the way to calculate baker's percentage for yeast in the recipe. **(2 marks)**
- (c) In your opinion, what type of yeast should be used based on the percentage calculated in (b)?  
Provide your reasons. **(2 marks)**

**Question 3**

Based on the Brioche recipe given above:

- (a) Describe the final dough texture **(2 marks)**
- (b) List **THREE (3)** critical points in preparation techniques to ensure proper development of the dough. Briefly explain your reasons. **(3 marks)**

**Question 8**

Ingredients included in a bread formula perform different functions. Bakers apply their ingredient characteristics knowledge to manipulate dough production.

- (a) List **THREE (3)** key ingredients that bakers often use for softening bread dough. (3 marks)
- (b) Elaborate on the properties of the listed ingredients (a) that enables it to act as bread dough softeners. (3 marks)

**Question 9**

Elaborate on the functions for each of the following ingredients in bread making:

- (a) Flour with 13% gluten content.
  - (b) Flour with 9% gluten content.
  - (c) Honey
  - (d) Instant Dry Yeast
- (4 marks)

**Question 10**

Bread making involves several steps. Successful end products heavily rely on ensuring each of these steps are properly executed. Explain the importance of the following steps in bread production.

- (a) Bulk Fermentation
  - (b) Autolyse
  - (c) Pre-shaping
  - (d) Scoring
  - (e) Steam injecting
- (5 marks)

**-THE END-**

*DCA2110(f)Aug2018/formatted*