INTI International University & Colleges

FINAL
Examination Paper

(COVER PAGE)

Session	:	**August 2018**
Programme	:	Diploma In Hotel Management (DHMN) Diploma In Culinary Arts (DCAN)
Course	:	**DCA1108/DHM1108: Pastry and Dessert**
Date of Examination	:	December 12,2018 (Wednesday)
Time	:	11:00 am – 1:00 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 : TEN (10) short answer questions. Answer **ALL** questions.

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

Materials Permitted :

Nil

Materials Provided :

OMR Sheets

Examiner(s)	:	**Chef Syamsul Idham,**Haslina Hussein,Afeeda Sulaiman and Ng Yoke Mun
Moderator	:	En Muhamad Shah Kamal Ideris

*This paper consists of **14** printed pages, including the cover page.*

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DCA1108/DHM1108: DESSERT & PASTRY
FINAL EXAMINATION: AUGUST 2018 SESSION

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

1. Recognize a good role as a pastry chef.

   A. Ensure compliance with all applicable laws and regulations.
   B. Prepare cakes, dessert and main course.
   C. Follows proper handling and right temperature of poultry products.
   D. Manages all day-to-day operations for all section in the hotel

2. State the consequences of improper food handling in the kitchen.

   A. Food poisoning & proper food handling.
   B. Cross contamination & bacteria growth.
   C. A significant increase in patron numbers
   D. A good mark as in business reputation.

3. Discover the utensil and equipment.
   _____ and _____ are the manual utensil for _____ and paddle/beater

   A. Hand whisk, rubber spatula, whisk
   B Spatula, wooden spoon, hook
   C. Hand whisk, wooden spoon , whisk
   D. None of the above

4. Select several type of oven used in pastry kitchen.

   A Combination Oven, convection oven
   B Duck oven, combi oven
   C Rotation oven, revolving
   D Combi oven, tunnel oven

_____ mix with _____ developed structure

5. This theory suitable for which ingredient?

A. Eggs, flour
B. Milk, eggs
C. Flour, liquid
D. Sugar, butter

_____ and _____ known as straighteners.

6. This theory suitable for which ingredient?

A. Eggs, soda bicarbonate
B. Flour, baking powder
C. Flour, eggs
D. Fresh milk, flour

7. We cannot used melted butter for this method. These method apply for?

A. Creaming method
B. One stage method
C. Sanding method
D. Foam base method

8. Define the function of liquid in baking?

A. To provide the strength to hold air, steam or gas.
B. Provide leavening aid and structure.
C. Provides moisture and allows the gluten to develop.
D. Tenderizes the gluten and enhances the flavour.

9. Explain the function of salt in pie dough.

A. To give elasticity
B. To provide protein for the gluten formation
C. To provide even crumb.
D. Tenderizes the gluten and enhances the flavour.

10. Discover the purpose of blind baking.

A. To prevent soggy, necessary when it will be filled with unbaked filling.
B. To make the crust fluffy.
C. To give the crust chewy.
D. To prevent soggy and make the crust flaky

11. Classify the role of chemical leavening agents.

A. The gas aerate the gas and create tenderness.
B. Creates gas by reacting with water, heat or leavening acid.
C. Exact measurement required.
D. A,B & C

12. Discover the role of chemical leavening agents during mixing and during baking.

A. Fast acting leavening acid & High temperature reacting leavening.
B. Balance out the pH of the batter & fast acting leavening acid.
C. Slow acting leaving acid & fast acting leavening acid.
D. A & C

13. Define the mixture of baking powder _____, _____ and _____.

A. Gluten, leavening acids & corn starch
B. Tartaric acid, leavening acids & corn starch
C. Double action baking powder, leavening acids & corn starch.
D. Baking soda, leavening acids & corn starch

14. A suitable baking temperature for muffins is

A. 150°C
B. 180°C
C. 200°C
D. 220°C

15. Which of the following theory is false about muffin method?

A. Also known as blending method
B. Must use solid fat
C. Used either semi liquid or liquid fat
D. Baked at 180°C

16. State the aid leavening mechanism for double cooked method.

A. Tartaric acid
B. Baking soda
C. Baking powder
D. Steam

17. Classify the effects of water for double cooked method.

A. Give tenderizes and moisture.
B. To ensure the fat melts evenly.
C. Allows for baking at higher temperature.
D. None of the above.

18. Classify the effect of milk for double cooked method.

A. Allows for baking at low temperature
B. More color during baking
C. Creates a more tender pastry
D. B & C

19.

The paste will require more hydration.
The paste may be tough.
Could not expand well in the oven.

Which of the following ingredients would most likely cause the above statement scenario for double-cooked method?

A. Soft flour
B. Strong flour
C. Fresh milk
D. None of the above.

20. List the family produce from Pate Choux

A. Cream puff, St. Honore
B. Paris Brest, Croquembouche
C. Eclair, Profiterole
D. All of the above

21. Explain the function of fat in cake mixing.

A. It helps trap air from the mixing action into batter to aid in leavening.
B. It create soft, light, tender texture by coating all the starch and gluten.
C. Helps maintain the smooth emulsions required for smooth-texture cakes.
D. All of the above.

22. The selection of fat for cake mixing includes;

A. Liquid vegetable oil
B. Butter
C. Emulsified solid shortening
D. All of the above

23. The minimum protein content of cake flour in cake making describe as?

A. 7%
B. 9%
C. 12%
D. 6%

24. _____ based on the _____, whipped whole eggs, yolks, white or a combination. Solve the sentences.

A. Fat-based cake, creaming
B. Foam-based cake, foam
C. Double cooked method, waving
D. None of the above

25. Classify, which attachment shall we used to do foaming method?

A. Whisk
B. Beater
C. Hook
D. Rolling pin

26. Discover the appropriate usage of cream anglaise.

A. Dessert sauces
B. Bases for ice cream
C. Bases for buttercream
D. All of the above.

27. Define the soft ball stage temperature.

A. 180°c
B. 113°c
C. 130°c
D. 200°c

28. Which of the following answer is **CORRECT** about buttercream?

A. Sabayon-type buttercream
B. Ganache-type buttercream
C. Meringue-type buttercream
D. All of the above

29. Discover the alternate option for fat in buttercream.

A. Butter
B. Hydrogenated fat
C. Corn oil
D. All of the above

30.

Sugar	690 gm
Water	207gm
Glucose	103gm
Whole Milk	1552ml
Sugar	294gm
Vanilla	2gm
Salt	2 gm
Eggs	647gm

Relate the recipe above for question no 30 and 31.
Name the dessert.

A. Buttercream
B. Cream Brulee
C. Cream Caramel
D. None of the above

31. Name stage of the sugar.

A. Soft ball sugar
B. Burn sugar
C. Caramel sugar
D. None of the above

32. Which of the following answer are types of meringue?

A. Italian, Paris, French
B. Italian, Swiss, French
C. Swiss, French, Rome
D. French, Ribbon stage, Soft ball

33. State a perfect combination for mixing meringue.

A. Fresh cream
B. Cream of tartar
C. Butter
D. Baking soda

34.

Hydrate	Leaven	Color
Tenderize	Emulsify	Flavor cake batter

Relate the above diagram for question no 34 & 35.

Those characteristics specifically for which ingredients.

A. Sugar
B. Eggs
C. Butter
D. Leavening agents

35. Which of those characteristics contributes the most important part to established the final texture of the crumb of the cake.

A. Emulsify
B. Hydrate
C. Tenderize
D. Leaven

36. Classify **TWO (2)** major groups of ingredients in cookies formula.

A. Foaming ingredients & tenderizing ingredients
B. Emulsify ingredients & toughening ingredients
C. Tenderizing ingredients & toughening ingredients
D. All of the above.

37. Define the other name of *Sable method.*

A. Rubbing method
B. Creaming method
C. Foaming method
D. Blending method

38. Discover the precaution to be taken when you do *Sable method.*

A. Ensure to use cold butter.
B. Ensure to use a whisk
C. Ensure to have high liquid content
D. Ensure to use piping bag.

39. Select a perfect pair combination for making butter cookies.

A. Whisk & piping bag
B. Paddle & piping bag
C. Paddle & cookie cutter
D. Whisk & cookie cutter

40. Define baking temperature for drop cookies.

A. 200°c
B. 100°c
C. 220°c
D. 180°c

41. State definition of mousse.

A. Lightened with egg foams and/or whipped cream to create the airy texture
B. Can be sweet or savoury
C. Can be hot or cold.
D. All of the above

42. Select the two primary setting agents for mousse.

A. Gelatine
B. Egg yolk
C. Cocoa butter
D. A & C

"is a Cream Anglaise that has whipped cream added and is set by gelatine.

Discover the answer according to the statement above for question no 43 and 44.

43. The above statement is referring to which dessert?

A. Bavarois
B. Mousse
C. Panna Cotta
D. Cream Chantilly

44. State the maximum shelf life for the above mention dessert in the refrigeration.

A. 72 hours
B. 48 hours
C. 24 hours
D. 12 hours

45. Sweet mousse preparations can be divided into three main categories.

Discover the categories.

A. Soufflé, Bavarian & Mousse
B. Chocolate Mousse, Fruit Mousse & Bavarian Cream
C. Soufflé, Bavarian & Fruit Mousse
D. All of the above

46. Classify which cookies are made using batters that can be spread and baked without spreading.

A. Drop cookies
B. Cut out cookies
C. Stencilled cookies
D. Piped cookies

47. Select type of knife for slicing cake into layers.

A. Chef's knife
B. Paring knife
C. Tourne knife
D. Serrated knife

48. Discover the ingredient added to a mousse which will help it to become stable after it is unmolded.

A. Starch
B. Cream
C. Egg whites
D. Gelatine

49. A tartlet may be filled with_____.

Select the filling.

A. Fruit
B. Ganache
C. Custard
D. All of the above

50. State an example of a piped pastry.

A. Paris Brest
B. Bomb
C. Napoleon
D. Petite four

SECTION B: (50 marks)
Instruction: Answer all **TEN (10)** question in the answer booklet provided.

Question 1

(i) Analyse **THREE (3)** types of meringue and explain each types in detail.

(3 marks)

(ii) State any **TWO (2)** categories of meringue development.

(2 marks)

Question 2

(i) List any **THREE (3)** types of buttercream.

(3 marks)

(ii) Describe the disadvantages of using butter for buttercream.

(2 marks)

Question 3

Fresh milk	250 ml
Sugar	60 gm
Egg Yolk	60 gm
Soft Flour	10 gm
Corn starch	15 gm
Vanilla Essence	2 gm

(i) State name of the recipe for the above ingredients measurement.

(1 marks)

(ii) Analyse **FOUR (4)** problem & solution for the recipe.

(4 marks)

Question 4

Fresh milk	**113 ml**	
water	**113 ml**	
salt	**3 gm**	
sugar	**5 gm**	
butter	**101 gm**	
Cake flour	**127 gm**	
Eggs	**182 gm**	

(i) State the name of the recipe

(1 marks)

(ii) Explain the process of making the recipe

(4 marks)

Question 5

List any **FIVE (5)** type of cookies and their basic characteristic.

(5 marks)

Question 6

Describe the process of foam-based cake and give **TWO (2)** examples.

(5 marks)

Question 7

(i) Explain the difference in the final product when water versus milk is used to make *"pate choux"*.

(1 mark)

(ii) List any **FOUR (4)** items can be produced from pate choux.

(4 marks)

Question 8

List any **FIVE (5)** tools for pastries and cookies and state their usefulness.

(5 marks)

Question 9

Describe **FIVE (5)** functions of sugar in baking.

(5 marks)

Question 10

Explain each of the baking term below.

(i) Blind baking

(ii) Ribbon stage

(iii) Waving technique

(iv) Soft ball stage

(v) Breathing stage

(5 marks)

-THE END-