

**FINAL**  
Examination Paper

(COVER PAGE)

Session : April 2017

Programme : Diploma In Culinary Arts (DCA/DCAN)  
Diploma In Hotel Management (DHMN)

Course : DCA1108/DHM1108: Pastry and Dessert

Date of Examination : August 3, 2017 (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 :** **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 Haslina Hussein, Chef Syamsul Idham Musa

Moderator : En Muhamad Shah Kamal Ideris

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA/DCAN)  
DIPLOMA IN HOTEL MANAGEMENT (DHMN)  
DCA1108/DHM1108 : PASTRY & DESSERT  
FINAL EXAMINATION: APRIL 2017 SESSION

**Section A (50 marks)**

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

1. The first step in creaming method is \_\_\_\_\_.
  - A. beating eggs with sugar until creamy
  - B. mixing flour and butter into a creamy dough
  - C. beating eggs with butter until creamy
  - D. beating butter with sugar until creamy
  
2. Also called the conventional method. This method is still used for many types of butter cakes.
  - A. Sponge method.
  - B. Two-stage method.
  - C. Creaming method.
  - D. Straight method.
  
3. Butter is able to trap the most amount of air at \_\_\_\_\_.
  - A. 4°C
  - B. 32°C
  - C. 12°C
  - D. 42°C
  
4. Protein in wheat flour is also known as \_\_\_\_\_.
  - A. muscle
  - B. elasticity
  - C. extensibility
  - D. gluten
  
5. Dough with high elasticity would most likely be developed using \_\_\_\_\_.
  - A. creaming method
  - B. sanding method
  - C. kneading method
  - D. double-cooked method

6. Any soft or creamy dessert made light and fluffy by the addition of whipped cream and/or beaten egg whites. Many kinds of bases are used. The base may be nothing more than melted chocolate or puréed fresh fruit.
- A. Chiffons
  - B. Mousses
  - C. Bavarian creams
  - D. Soufflés
7. High gluten flour should have at least \_\_\_\_\_.
- A. 7% protein
  - B. 9% protein
  - C. 12% protein
  - D. 20% protein
8. All-purpose flour may be used for **EXCEPT**
- A. Cakes.
  - B. Cookies.
  - C. Bread.
  - D. Gluten-free pastries.
9. A suitable baking temperature for muffins would be \_\_\_\_\_.
- A. 120°C.
  - B. 130°C.
  - C. 140°C.
  - D. 180°C.
10. Which of the following statement about flour is **TRUE**?
- A. Soft flour makes softer and lighter breads
  - B. Cornstarch makes softer and lighter breads
  - C. Hard flour makes harder breads
  - D. None of the above
11. Butter cake that does not rise well during baking may be caused by the following **EXCEPT**
- A. Too much hydration.
  - B. Too much soda bicarbonate.
  - C. Overmixing of batter.
  - D. Improper measuring of ingredients.

12. "Rubbing method" \_\_\_\_\_ in dough.
- A. Encourages the development of gluten
  - B. Encourages the development of elasticity
  - C. Promotes aeration
  - D. Promotes "mealy" or "flaky" effect
13. Excessive browning in baked products may be caused by the following **EXCEPT**:
- A. Oven temperature that is too high.
  - B. Time of baking that is too long.
  - C. Fat content of batter that is too rich.
  - D. Content of too much sugar is used.
14. Cookies may become tender due to the following ingredients **EXCEPT**:
- A. Egg yolk.
  - B. Milk powder.
  - C. Butter.
  - D. High protein flour.
15. The main structure builders in bread, cakes and cookies are:
- A. Egg yolk and starch.
  - B. Fiber and starch.
  - C. Protein and starch.
  - D. Baking soda and baking powder.
16. Egg foams will become stable with the addition of \_\_\_\_\_.
- A. Fat.
  - B. Sugar.
  - C. Shortening.
  - D. Flour.
17. Over-whipped cream will produce \_\_\_\_\_.
- A. Low fat milk.
  - B. Yoghurt.
  - C. Butter.
  - D. Light and airy cream.

18. White in color and has a very high melting point. This best describes:
- A. Flour.
  - B. Shortening.
  - C. White butter.
  - D. White cream.
19. Lamination of fat in dough technique is used to make \_\_\_\_\_.
- A. Fluffy cakes.
  - B. Soft bread dough.
  - C. Marbling cakes.
  - D. Puff pastry.
20. The ability for fat to “bend without breaking” is known as good:
- A. Bendability.
  - B. Plasticity.
  - C. Foldability.
  - D. Elasticity.
21. Tart bases may be best made using the following doughs **EXCEPT**:
- A. Pâte sablée.
  - B. Pâte a choux.
  - C. Pâte breton.
  - D. Pâte sucrée.
22. Equal amounts of butter, sugar, ground almonds and some eggs beaten together will most likely produce \_\_\_\_\_.
- A. Pâte a choux.
  - B. Cream of tartar.
  - C. Almond cream.
  - D. Pastry cream.
23. Double-cooked dough technique is aimed at making \_\_\_\_\_.
- A. Pâte a choux.
  - B. Pâte brisée.
  - C. Pâte sucrée.
  - D. Muffins.

24. Paris Brest is a pastry shaped like a \_\_\_\_\_.

- A. Lightning.
- B. Banana.
- C. Cabbage.
- D. Bicycle wheel.

25. The word *éclair*s means:

- A. Lightning.
- B. Easy to chew.
- C. Essential nutrients.
- D. Clearly seen.

26. *Crème Chantilly* is made with \_\_\_\_\_.

- A. Sweetened whipped cream.
- B. Sweetened whipped butter.
- C. Sweetened whipped egg whites.
- D. All of the above.

27. Italian meringue is \_\_\_\_\_.

- A. Whipped whole eggs with sugar.
- B. Whipped egg yolks with sugar.
- C. Whipped egg whites with sugar.
- D. Whipped egg whites with hot syrup.

28. French meringue is \_\_\_\_\_.

- A. Whipped whole eggs with sugar.
- B. Whipped egg yolks with sugar.
- C. Whipped egg whites with sugar.
- D. Whipped egg whites with hot syrup.

29. Whipping cream has \_\_\_\_\_.

- A. 35% fat content.
- B. 35% water content.
- C. 15% fat content.
- D. 15% water content.

30. In making short dough, the more fat is rubbed into flour:

- A. The more gluten will develop.
- B. The more water is needed.
- C. The more "sandy" the dough will become.
- D. The more "chewy" the dough will become.

31. Custards should always be kept \_\_\_\_\_.

- A. For not more than 30 days in the chiller.
- B. For not more than 3 days in the chiller.
- C. For not more than 3 hours in the chiller.
- D. Warm at 20°C.

32. Bacteria that causes illness is also known as \_\_\_\_\_.

- A. Infection bacteria.
- B. Disease bacteria.
- C. Fermentation bacteria.
- D. Pathogenic bacteria.

33. Roulade sponge method \_\_\_\_\_.

- A. Separates the yolks and whites before whipping.
- B. Whips the whole eggs with sugar.
- C. Creams the butter with the sugar.
- D. Rolls the fat into the flour.

34. The most suitable range of temperature for pathogenic bacteria to multiply is \_\_\_\_\_.

- A. 6°C to 60°C.
- B. 1°C to 20°C.
- C. 4°C to 40°C.
- D. 3°C to 30°C.

35. A good system of washing utensils would be \_\_\_\_\_.

- A. One sink system.
- B. Two sink system.
- C. Three sink system.
- D. Shower system.

36. Cake flour should have protein content of not more than \_\_\_\_\_.
- A. 13%.
  - B. 12%.
  - C. 10%.
  - D. 8%.
37. Cream is brought to a boil and added to chocolate couverture, stirred until smooth and some butter incorporated at the end. This process will most likely refer to \_\_\_\_\_.
- A. Chocolate mousse.
  - B. Ganache.
  - C. Chocolate compound.
  - D. Panna cotta.
38. A pastry chef is \_\_\_\_\_.
- A. More focused on bread making.
  - B. Responsible for preparing sweet and savory pastries.
  - C. Responsible for preparing sweet pastries only.
  - D. Responsible for preparing savory pastries only.
39. Mousses are \_\_\_\_\_.
- A. Referred to sweet desserts only.
  - B. Always with chocolate base.
  - C. Always with cream.
  - D. Always with meringue.
40. Deck ovens usually \_\_\_\_\_.
- A. Are more superior to convection ovens.
  - B. Vertically wider than convection ovens.
  - C. Do not include fans.
  - D. Limited to three decks only.
41. A balloon whisk attachment for a mixer is suitable for \_\_\_\_\_.
- A. Creaming butter.
  - B. Kneading bread dough.
  - C. Sanding dough for tart base.
  - D. Making meringue.

42. A paddle attachment for a mixer is suitable for \_\_\_\_\_.
- A. Creaming butter.
  - B. Kneading strong bread dough.
  - C. Beating air into cream.
  - D. Making meringue.
43. A hook attachment for a mixer is suitable for \_\_\_\_\_.
- A. Creaming hard butter.
  - B. Kneading strong bread dough.
  - C. Sanding dough for tart base.
  - D. Making meringue.
44. The best way to incorporate flour into egg foam would be \_\_\_\_\_.
- A. Beating gently.
  - B. Folding.
  - C. Stirring briskly.
  - D. Kneading.
45. Salt is usually added to eggs when making "egg wash":
- A. To make the eggs more yellow in color.
  - B. To make the eggs shinier.
  - C. To make the texture more liquid.
  - D. To enhance the flavor of the eggs.
46. Which of the following ingredients have the highest amount of gluten?
- A. Oats
  - B. Wheat
  - C. Rice
  - D. Brown rice
47. Process of turning sugar to carbon is known as \_\_\_\_\_.
- A. Caramelizing.
  - B. Carbonization.
  - C. Brownizing.
  - D. Maillard reaction.

48. An example of a “stirred custard” is \_\_\_\_\_.

- A. Crème Anglaise.
- B. Chantilly cream.
- C. Crème brûlée.
- D. Pâté a bombe.

49. An example of a baked custard is \_\_\_\_\_.

- A. Crème anglaise.
- B. Chantilly cream.
- C. Crème brûlée.
- D. Pâté a bombe.

50. An example of a “cut cookie” is \_\_\_\_\_.

- A. Meringue biscuits.
- B. Chocolate chip cookies.
- C. Brownies.
- D. Sponge fingers.

**Section B (50 marks)**

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

**Question 1**

- (a) Explain the difference between rubbing method technique and creaming method technique. (2 marks)
- (b) Provide **THREE (3)** example products for each technique. (3 marks)

**Question 2**

Explain the differences between butter, milk, cream, shortening and margarine. (5 marks)

**Question 3**

- (a) Define the term “Custard”. (1 mark)
- (b) List **FOUR (4)** examples. (4 marks)

**Question 4**

Calculate the Baker's Percentage for the following recipe:

Ingredient	Weight in Grams	Baker's Percentage
Flour	1350	
Water	900	
Butter	30	
Yeast	15	
Salt	20	

(5 marks)

**Question 5**

Write the method for the following to complete the recipe:

*Chocolate Mousse*

Ingredients	Quantity	Method
Whipping Cream	500 ml	
Sugar	100 gm	
Powdered Gelatin	10 gm	
Water	30 gm	
Vanilla Flavor	5 gm	
Dark Chocolate	150 gm	
Eggs	3 numbers	

(5 marks)

**Question 6**

Write the method for the following to complete the recipe:

*Coffee Buttercream*

Ingredients	Quantity	Method
Sugar	200 gm	
Water	80 gm	
Egg Yolk	2 numbers	
Whole Egg	2 numbers	
Coffee Paste	15 gm	
Butter	200 gm	

(5 marks)

**Question 7**

Write the method for the following to complete the recipe:

***Fruit Mousse***

Ingredients	Quantity	Method
Egg White	4 numbers	
Sugar	300 gm	
Fruit Puree	150 gm	
Water	30 gm	
Gelatin Powder	10 gm	
Whipping Cream	350 gm	

(5 marks)

**Question 8**

Write the method for the following to complete the recipe:

***Choux Paste***

Ingredients	Quantity	Method
Milk	500 ml	
Sugar	25 gm	
Eggs	4 numbers	
Flour	200 gm	
Salt	1 gm	
Butter	30 gm	

(5 marks)

**Question 9**

Write the method for the following to complete the recipe:

***Butter Cake***

Ingredients	Quantity	Method
Butter	250 gm	
Caster Sugar	250 gm	
Eggs	250 gm	
All purpose flour	250 gm	
Vanilla Essence	5 gm	
Baking Powder	10 gm	

(5 marks)

**Question 10**

Name **FIVE (5)** products used in pastry or dessert making that contains fat.

(5 marks)

**-THE END-**

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