

**FINAL**  
Examination Paper

(COVER PAGE)

Session : April 2016

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA1108: Pastry and Dessert

Date of Examination : July 26, 2016 (Tuesday)

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 Eddie, Tan Kean Buan, Chef Syamsul Idham Musa

Moderator : En Muhamad Shah Kamal Ideris

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)  
DCA1108: PASTRY AND DESSERT  
FINAL EXAMINATION: APRIL 2016 SESSION

**SECTION A : 50 marks**

**Instructions:** This section consists of **FIFTY (50)** multiple choice questions. Answer **ALL** questions. **ONE (1)** mark per question.

1. The baker's term for weighing out ingredients.
  - A. Scaling.
  - B. Staling.
  - C. Stealing.
  - D. Stainless steel.
  
2. This term is of extreme importance especially when working with pastry also means to set everything up or put everything in place. Everything, meaning from utensils that you need for the recipe and the measured ingredients.
  - A. Miso en place.
  - B. Mise en place.
  - C. Mice en plate.
  - D. Mise on plate.
  
3. This is change in texture and aroma of baked goods is due to change in structure and loss of moisture by the starch granules.
  - A. Scaling.
  - B. Stealing.
  - C. Staling.
  - D. Stainless steel.
  
4. A pastry chef is generally responsible for preparing the following **EXCEPT**:
  - A. croissants
  - B. plated desserts
  - C. chocolate cakes
  - D. mousses

5. The result of eating food that has been contaminated.
- A. Food-borne illness
  - B. Food-caused illness
  - C. Food-borne wellness
  - D. Food-caused wellness
6. The term used for food that contains unintended harmful substances.
- A. Contaminated foods
  - B. Contained foods
  - C. Controlled foods
  - D. Conformed foods
7. Any substance in food that can cause illness or injury.
- A. Hazards
  - B. Mise en place
  - C. Danger zone
  - D. All of the above
8. A tiny, usually single-celled organism that can be seen only through a microscope.
- A. Microorganism
  - B. Intoxications
  - C. Infections
  - D. Toxin-mediated infections
9. Bacteria that may cause diseases are also known as \_\_\_\_\_.
- A. pathogens
  - B. microorganisms
  - C. intoxications
  - D. infections
10. Storing food that are between 6°C to 60°C may potentially result in food poisoning. This range of temperatures may also be known as \_\_\_\_\_.
- A. danger zone
  - B. harmful zone
  - C. anti-zone
  - D. allergy zone

11. Caused by bacteria (or other organisms) that gets into the intestinal system and attack the body.
  - A. Intoxications
  - B. Infections
  - C. Toxin-mediated infections
  - D. Allergens
  
12. Illnesses caused by poison secreted by bacteria as they grow and multiply in the body.
  - A. Intoxications
  - B. Infections
  - C. Toxin-mediated infections
  - D. Allergens
  
13. Foods that provide a good environment for the growth of disease-causing microorganisms. Such "good" environment is highly dependent on \_\_\_\_\_.
  - A. time and temperature only
  - B. time, dryness and temperature only
  - C. time, moistness and temperature only
  - D. moistness and temperature only
  
14. Food suspected to have been contaminated should be \_\_\_\_\_.
  - A. discarded
  - B. reheated to kill all potential bacteria
  - C. re-boiled to kill all potential bacteria
  - D. steamed for at least an hour to destroy bacteria and toxins
  
15. Raw food should always be stored \_\_\_\_\_.
  - A. in the highest shelf of a chiller
  - B. in the lower shelf of a chiller
  - C. at least 30 mm from cooked food
  - D. wrapped in aluminum foil

16. Milk, cream and butter should be \_\_\_\_\_.
- A. stored ideally at 0°C
  - B. stored ideally at 5°C
  - C. stored ideally at 3°C
  - D. at temperatures not exceeding 8°C
17. Unused ganache should be kept ideally at \_\_\_\_\_.
- A. 16°C
  - B. 12°C
  - C. 8°C
  - D. none of the above
18. The transference of hazardous substances from one food to another is known as \_\_\_\_\_.
- A. infections
  - B. contaminated
  - C. food-borne illness
  - D. cross contamination
19. The purpose of \_\_\_\_\_ is to identify, monitor and control dangers of food contamination. It is a system of seven steps.
- A. HICCUP
  - B. HACAP
  - C. HACUP
  - D. HACCP
20. Works by magnetically agitating the molecules in steel or iron cookware. Aluminum pots and pans sandwiched between layers of stainless steel will also work. No open flame, kitchen stays cooler. Only pots, pans and their contents become hot. This best describes \_\_\_\_\_.
- A. an induction cooktop
  - B. an infrared cooktop
  - C. a microwave cooktop
  - D. none of the above

21. The fat is cut or rubbed into the flour until particles of shortening is about the size of peas or hazelnuts. The flour absorbs water and a dough is formed. This best describes the method of \_\_\_\_\_.
- A. creaming
  - B. sanding
  - C. kneading
  - D. sponging
22. The fat is blended into the flour more thoroughly, until the mixture looks like coarse cornmeal. Due to the extensive incorporation of fat into the flour resulting in \_\_\_\_\_.
- A. mealy pie dough.
  - B. flaky pie dough.
  - C. crispy dough.
  - D. scrap dough.
23. Cookies that are made by egg foam is also known as \_\_\_\_\_.
- A. creamed method cookies
  - B. dropped cookies
  - C. sponge method cookies
  - D. stencil cookies
24. Made by boiling milk, water, sugar, butter and salt and added all at once to flour to form a dough; which is then cooked over medium heat for about 2 minutes and transferred to a bowl where eggs are incorporated slowly. This method fits the process description in making \_\_\_\_\_.
- A. pâte a choux
  - B. pâte à foncer
  - C. pâte sucrée
  - D. pâte sablée
25. Made by boiling milk and tempering a mixture of flour, starch , egg yolks, sugar, vanilla essence and then stirred briskly over medium heat until thickens. This most likely describes \_\_\_\_\_.
- A. crème anglaise
  - B. crème pâtisserie
  - C. crème d'amande
  - D. crème caramel

26. Bring cream to a boil and pour onto dark chocolate couverture. Stir till the chocolate is completely melted. Some butter may be incorporated to provide shine. This most likely fits the description of \_\_\_\_\_.
- A. chocolate custard
  - B. chocolate mousse
  - C. chocolate ganache
  - D. chocolate buttercream
27. Soft peaked whipped cream is folded into cooled melted chocolate mixture of egg yolks tempered with hot syrup most likely describes \_\_\_\_\_.
- A. chocolate custard
  - B. chocolate mousse
  - C. chocolate ganache
  - D. chocolate buttercream
28. Italian meringue is cooled to room temperature and incorporated into softened butter and used as a filling or icing for cakes. This most accurately describes \_\_\_\_\_.
- A. a custard
  - B. an English icing
  - C. buttercream
  - D. crème mousseline
29. Cookie "over-spreads" or has extensive spread during baking may be the result of \_\_\_\_\_.
- A. over sanding
  - B. over sponging
  - C. over creaming
  - D. over kneading
30. Fat is beaten with sugar to incorporate air most likely describes \_\_\_\_\_.
- A. biscuit method
  - B. fattening method
  - C. creaming method
  - D. whipping method

31. Beating whole eggs with sugar until “ribbons” form before folding to incorporate flour most likely describes \_\_\_\_\_.
- A. roulade sponge method
  - B. muffin method
  - C. chiffon sponge method
  - D. genoise sponge method
32. Also known as \_\_\_\_\_ is made of three basic elements: crème anglaise, gelatin, whipped cream.
- A. chiffon cream
  - B. mousseline cream
  - C. Bavarian cream
  - D. soufflé cream
33. 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. This best describes \_\_\_\_\_.
- A. chiffon
  - B. mousse
  - C. Bavarian
  - D. soufflé
34. Lightened with beaten egg whites and baked. Baking causes it's to rise because the air in the egg foam expands when heated. When it is removed from the oven, it will slowly deflate as it cools. It should be served immediately. This best describes \_\_\_\_\_.
- A. chiffon
  - B. mousse
  - C. Bavarian
  - D. soufflé

35. A piece of dough is rolled out thinly and used to line a tart mold. Foil or paper is placed over it and uncooked beans or raw rice is used to weigh the dough down. It is then partially baked for approximately 15 minutes, then the paper and beans or rice removed. The dough in the mold is then returned to the oven to finish baking. This most likely describes the process of \_\_\_\_\_.
- A. blind baking
  - B. weight method
  - C. raw filling method
  - D. pie making
36. A sticky colorless liquid often added into chocolate icings or syrups to prevent crystallization. This most likely describes \_\_\_\_\_.
- A. sucrose.
  - B. molasses.
  - C. glucose.
  - D. malt syrup.
37. Which of the following sugar has the highest level of sweetness?
- A. molasses
  - B. glucose
  - C. fructose
  - D. lactose
38. Provides elasticity in dough. The ingredient that most likely possess these characteristics is \_\_\_\_\_.
- A. low gluten flour
  - B. high gluten flour
  - C. elastic starch
  - D. cake flour
39. Instant dry yeast differs from other forms of yeast as \_\_\_\_\_.
- A. it does not require starch or sugars for activation
  - B. it does not require water for activation
  - C. it does not require to be pre-hydrated before mixing
  - D. it needs to be pre activated prior to mixing

40. Adding honey to dough or batters may potentially \_\_\_\_\_.
- A. lessen the sweetness of products compared to sugar
  - B. lessen the aroma of other ingredients
  - C. make baked products a lot more crispier
  - D. promote browning of baked products
41. In baking terminology, the word “rate of hydration” refers to \_\_\_\_\_.
- A. water content
  - B. salt content
  - C. flour content
  - D. leavener content
42. Ingredients used in pastry which often provides “tenderizing” effects are as follows **EXCEPT**:
- A. water.
  - B. milk
  - C. egg yolks
  - D. flour
43. This item perform the following functions in baking; structure, emulsification of fats, leavening, shortening action, moisture, flavor, nutritional value and color.
- A. Milk and cream.
  - B. Eggs.
  - C. Yeast.
  - D. Baking soda.
44. Yeast is most active at \_\_\_\_\_.
- A. 10°C
  - B. 20°C
  - C. 30°C
  - D. 60°C

45. \_\_\_\_\_ are mixtures of baking soda plus an acid to react with it. Single-acting require only moisture to be able to release gas. Double-acting release some gas when cold, but they require heat for complete reaction.
- A. Meringue
  - B. Genoise
  - C. Choux
  - D. Baking powder
46. \_\_\_\_\_ is incorporated into a batter primarily by two methods: creaming and foaming. This expands during baking and leavens the product.
- A. Sugar
  - B. Water
  - C. Air
  - D. Ammonia bicarbonate
47. When water turns to \_\_\_\_\_, it expands to 1,600 times its original volume. Because all baked products contain some moisture, is an important leavening agent. Puff pastry, cream puffs, popovers, and pie crusts use it as their major or only leavening agent.
- A. salt
  - B. steam
  - C. air
  - D. baking ammonia
48. It is more than just a seasoning or flavor enhancer and also has these functions:
- I. Strengthens gluten structure and makes it more elastic
  - II. Improves the texture of breads
  - III. Inhibits yeast activity
- A. Salt
  - B. Shortening
  - C. Water
  - D. Sugar

49. The term commonly used when ingredients are gently incorporated to avoid deflating foams or over-mixing:
- A. gentle stirring
  - B. creaming
  - C. folding
  - D. sanding
50. Puff pastry dough ideally should have at least \_\_\_\_\_ single folds.
- A. 2
  - B. 4
  - C. 6
  - D. 8

**SECTION B: 50 marks**

**Instructions:** This section consists of **TEN (10)** short answer questions. Answer **ALL** questions.

**Question 1**

The pastry chef is primarily responsible for creating desserts, but he or she can also be assigned to other tasks in the kitchen.

List down any **FIVE (5)** of the most common tasks performed by a pastry chef.

(5 marks)

**Question 2**

Name **FIVE (5)** uses for eggs in pastry and desserts and provide an example for each.

(5 marks)

**Question 3**

(a) Explain the term "Baker's Percentage".

(1 mark)

(b) Name **FOUR (4)** advantages of Baker's Percentage.

(4 marks)

**Question 4**

Calculate the Baker's Percentage for the following recipe:

Ingredients	Weight in grams	Baker's Percentage
Flour	1000	
Water	750	
Yeast	10	
Salt	15	
Sugar	150	

(5 marks)

**Question 5**

Define the following terminology :

- (a) "pâte à choux"
- (b) "ganache"
- (c) "gelatin"

(3 marks)

**Question 6**

Explain the differences in terms of main ingredients and textures for flat cookies, dropped cookies and molded cookies. Redraw the table below and fill in the blanks with appropriate answers. (6 marks)

Flat Cookies	Dropped cookies	Molded Cookies
Main Ingredients		
Texture		

**Question 7**

Define Genoise sponge in your own words.

(3 marks)

**Question 8**

Define Fruit Mousse in your own words.

(3 marks)

**Question 9**

Define Chocolate Mousse in your own words.

(3 marks)

**Question 10**

(a) Name **FOUR (4)** methods for making cookies.

(4 marks)

(b) Briefly describe each of the methods named in (a).

(4 marks)

(c) Name a cookie made from each of the methods.

(4 marks)

**-THE END-**

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