

FINAL
Examination Paper

(COVER PAGE)

Session : April 2016

Programme : Diploma in Culinary Arts (DCA)

Course : DCA2104 : Pastry Confection

Date of Examination : July 28, 2016 (Thursday)

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 .

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

Examiner(s) : Chef Syamsul Idham Musa, Chef Eliezer Campuzano Lopez

Moderator : En Muhamad Shah Kamal Ideris

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DCA2104 : PASTRY AND CONFECTIONERY
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 French name pate a choux (pronounced “pot a shoo”) means “_____”, referring to the fact that cream puffs look like little cabbages.
 - A. coconut paste
 - B. cauliflower paste
 - C. cabbage paste
 - D. carrot paste

2. A stirred custard and also called vanilla custard sauce.
 - A. Crème Anglaise.
 - B. Crème Brulee.
 - C. Crème Patisserie.
 - D. Crème Caramel.

3. The word “Boulangier” in French means:
 - A. Pastry.
 - B. The one who makes balls.
 - C. Baker.
 - D. All of the above.

4. Type of dough made by creating alternating layers of dough and fat by folding and rolling the dough.
 - A. Enriched bread dough
 - B. Phillo Dough
 - C. Laminated dough
 - D. Pie dough

5. The ratio of detrempe (dough) to fat to make classic puff pastry is
- A. 1 to 2
 - B. 1 to 1
 - C. 3 to 1
 - D. 2 to 1
6. Enriched laminated dough, the variety of the products made with it is called "Viennoiseries"
- A. Inverted puff pastry
 - B. Phyllo
 - C. Danish dough.
 - D. Croissant dough
7. Equal quantity of these ingredients is used to create a "craquelin" which helps choux paste to keep an almost perfect round shape when baking:
- A. Flour, butter and sugar.
 - B. Butter, flour and almond powder.
 - C. Flour, almond paste, egg white.
 - D. Flour, sugar, butter, almond powder.
8. Cream made by adding butter to a pastry cream and mixed until emulsified :
- A. Mousseline cream
 - B. Diplomat cream
 - C. Chiboust cream
 - D. Butter cream
9. In principle, éclairs paste is a thick dough and the latter a thin batter. The products leavened by _____, which expands the products rapidly and form large holes in the center of the item.
- A. gas
 - B. heat
 - C. steam
 - D. air

10. Cream made by mixing some whipped cream to a pastry cream :
- A. Mousseline cream
 - B. Diplomat cream
 - C. Chiboust cream
 - D. Saint Honore cream
11. Oscillation of temperatures in order to create enough stable crystals of cacao butter in chocolate is called:
- A. Temperature balance
 - B. Warming
 - C. Stability
 - D. Tempering
12. _____ is stabilized using gelatin. Made by heating cream and milk with sugar, adding vanilla and gelatin. Chilling in molds until set.
- A. Starch thickened pudding
 - B. Cream pudding
 - C. Milk puddings
 - D. Bound with gelatin
13. The following ingredients may be measured by volume :
- A. Flour, milk, eggs.
 - B. Water, sugar, eggs.
 - C. Water, milk, butter.
 - D. Water, milk, eggs.
14. Puff pastry or puff dough is one of the most difficult of all bakery products to prepare.
- A. The rolling-in procedure requires a great deal of pastry margarine and sugar.
 - B. The rolling-in procedure requires a great deal of time and care.
 - C. The rolling-in procedure requires a great deal of yeast and salt.
 - D. The rolling-in procedure requires a great deal of time and chilling.

15. Puff pastry should be baked in a hot oven of _____ - _____.
- A. 200°C - 220°C.
 - B. 200°C - 210°C.
 - C. 190°C - 200°C.
 - D. 180°C - 190°C.
16. Blitz puff paste is actually flaky pie dough that is rolled and folded like regular puff dough. Blitz puff pastry is much easier and quicker to make than classic puff dough. Blitz is German for _____.
- A. lightning.
 - B. raining.
 - C. twister.
 - D. drying.
17. Has a tough, waxy texture. Small particles of the fat tend to hold their shape in a dough or batter. Does not melt until a high temperature is reached.
- A. Emulsified shortening.
 - B. Butter and margarine.
 - C. Regular shortening.
 - D. Oil.
18. Used whenever the weight of sugar in a cake batter is greater than the weight of flour.
- A. Emulsified shortening.
 - B. Butter and margarine.
 - C. Regular shortening.
 - D. Oil.
19. Is especially formulated for puff pastry and other dough that form layers.
- A. Butter and margarine.
 - B. Regular shortening.
 - C. Oil.
 - D. Pastry margarine.

20. Hard and brittle when cold, soft at room temperature and melts easily.
- A. Emulsified shortening.
 - B. Butter and margarine.
 - C. Regular shortening.
 - D. Oil.
21. Also known as _____ is made of three basic elements: crème anglaise, gelatin, whipped cream.
- A. chiffon
 - B. mousse
 - C. bavarian
 - D. soufflé
22. 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. Chiffon
 - B. Mousse
 - C. Bavarian
 - D. Soufflé
23. _____ are lightened with beaten egg whites, and then baked. Baking causes it's to rise like a cake because the air in the egg foam expands when heated.
- A. Chiffon
 - B. Mousse
 - C. Bavarian
 - D. Soufflé
24. Most popular as fillings for pies. They may also be served more simply as puddings and chilled desserts.
- A. Chiffon
 - B. Mousse
 - C. Bavarian
 - D. Soufflé

25. Customarily use the term sugar from sugar cane or beets. This is the chemical name for these sugars.
- A. Sucrose.
 - B. Molasses.
 - C. Glucose.
 - D. Malt syrup.
26. Concentrated sugar cane juice.
- A. Sucrose.
 - B. Molasses.
 - C. Glucose.
 - D. Malt syrup.
27. Liquid sweetener consisting mainly of a sugar and it is made by converting cornstarch into simpler sugar compounds by the use of enzymes and resembles corn syrup but is colorless and nearly tasteless.
- A. Sucrose.
 - B. Molasses.
 - C. Glucose.
 - D. Malt syrup.
28. Used primarily in yeast breads, serves as food for the yeast and adds flavor and crust color to the breads.
- A. Sucrose.
 - B. Molasses.
 - C. Glucose.
 - D. Malt syrup.
29. A natural sugar syrup, consists largely of glucose and fructose, plus other compounds that give it flavor and contains invert sugar. Stays smooth and resists crystallizing. Contains acid, which enables it to be used with baking soda as a leavening.
- A. Molasses.
 - B. Glucose.
 - C. Malt syrup.
 - D. Honey.

30. _____ is incorporated into a batter primarily by two methods: creaming and foaming. This expands during baking and leavens the product.
- A. Salt
 - B. Steam
 - C. Leavening
 - D. Air
31. 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. leavening
 - D. air
32. This is more than just a seasoning or flavor enhancer and also has these functions:
- I. Strengthens gluten structure and makes it more stretchable.
 - II. Improves the texture of breads.
 - III. Inhibits yeast growth.
- A. Salt
 - B. Steam
 - C. Leavening
 - D. Air
33. 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.

34. Also called the blending method and developed for use with modern high-ratio shortenings.
- A. Sponge method.
 - B. Two-stage method.
 - C. Creaming method.
 - D. Straight method.
35. Essentially based on a mixture of flour and water or milk.
- A. Airy
 - B. Creamy
 - C. Batter
 - D. Mixture
36. This category of mixture includes those that are based on a simple mixture of ingredients.
- A. Airy
 - B. Creamy
 - C. Batter
 - D. Mixture
37. These mixtures are extremely light, because of their consistency from beaten eggs or egg white. These mixture are among the most difficult to prepare and bake.
- A. Airy
 - B. Creamy
 - C. Batter
 - D. Mixture
38. Used for a great variety of fried items, both sweet and savory; vegetables, meats or fish. Referred to by the French term for beignet.
- A. Mixture
 - B. Crepes
 - C. Pancakes
 - D. Fritters

39. Essential items on the breakfast, brunch and dessert menus. American-style mixtures.
- A. Dough
 - B. Mixture
 - C. Crepes
 - D. Pancakes
40. A very thin French mixtures, often served rolled around a filling.
- A. Dough
 - B. Mixture
 - C. Crepes
 - D. Pancakes
41. Puff pastry or puff dough is one of the most difficult of all bakery products to prepare. It should be proofed in a warm proofer machine of _____ and at _____ humidity.
- A. 15°C , 45°C
 - B. 20°C , 50°C
 - C. 25°C , 55°C
 - D. 30°C , 60°C
42. These cakes are ideal for volume service because they require little labor to bake, ice, and decorate. They keep well as long as they are uncut.
- A. Pound cakes
 - B. Cup cakes
 - C. Sheet cakes
 - D. Small cakes
43. Made with egg whites, which make it hard and brittle when dried. Also called decorating or it is used almost exclusively for decorative work.
- A. Fondant
 - B. Foam-type icing
 - C. Flat icing
 - D. Royal icing

44. Sugar syrup that is crystallized to a smooth, creamy white mass. When applied, it sets up into a shiny, non-sticky coating.
- A. Fondant
 - B. Foam-type icing
 - C. Flat icing
 - D. Royal icing
45. Simply meringues made with boiling syrup. Some also contain stabilizing ingredients like gelatin. These icing are not stable. They should be used the day they are prepared.
- A. Fondant
 - B. Foam-type icing
 - C. Buttercream
 - D. Flat icing
46. Light, smooth mixtures of fat and confectioners' sugar. May also contain eggs to increase smoothness or lightness. Simply made by creaming together fat and sugar to the desired consistency and lightness.
- A. Fondant
 - B. Foam-type icing
 - C. Buttercream
 - D. Flat icing
47. Cooling and removing cakes from pans. Cool layer cakes and sheet cakes _____ in pans and then turn out while slightly warm.
- A. 10 minutes
 - B. 12 minutes
 - C. 15 minutes
 - D. 20 minutes

48. Tests for doneness :

- I. Shortened cakes slightly shrink away from the sides of the pan.
 - II. Cakes are springy; the center of the top springs back when pressed slightly.
 - III. _____.
- A. Support the edges of the pan so the top of the cake is off the bench.
 - B. Turn out layer cakes onto racks to finish cooling.
 - C. A cake tester or pick inserted into the side of the cake comes out clean.
 - D. A cake tester or pick inserted into the center of the cake comes out clean.

49. Cakes made by the two-stage method have:

- A. Good volume, lightness, a fine velvety texture and great tenderness.
- B. Good volume, spongy, a fine velvety texture and great tenderness.
- C. Good volume, tough, a fine velvety texture and great tenderness.
- D. Good volume, moistness, a fine velvety texture and great tenderness.

50. Low-fat or no-fat cakes must depend on the foaming action of eggs for part of their leavening. Sponge cakes have :

- A. Springy texture and are lighter than shortened cakes.
- B. Springy texture and are spongy than shortened cakes.
- C. Springy texture and are tougher than shortened cakes.
- D. Springy texture and are moistness than shortened cakes.

SECTION B : (50 marks)

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

Question 1

State the difference between all egg-foam method, angel food method and chiffon method in basic cake making mixing method.

(5 marks)

Question 2

Describe the correct method to temper dark chocolate using the "tabling method"

(5 marks)

Question 3

List **THREE (3)** guidelines will help to avoid cake failures and **TWO (2)** causes in baking process when the ovens are too hot.

(5 marks)

Question 4

List down any **FIVE (5)** baking process in basic cake making preparation.

(5 marks)

Question 5

There are six basic kinds of icing. List down any **FIVE (5)** kinds of icing in producing layered cake.

(5 marks)

Question 6

Define the following terms :

- (a) Glazes.
- (b) Ganache.
- (c) Fruit filling.
- (d) Cream filling.
- (e) Whipped cream.

(5 marks)

Question 7

Describe **FOUR (4)** guidelines for the correct cooking of sugar to make decorations or sugar show pieces:

(5 marks)

Question 8

Describe the basic guide lines for plated desserts:

(5 marks)

Question 9

- (a) Explain **THREE (3)** techniques for making puff pastry.
- (b) State **TWO (2)** types of puff pastry dough.

(5 marks)

Question 10

List **FIVE (5)** techniques to turn out sheet cake after baking and cooling from cake pan.

(5 marks)

-THE END-

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