

FINAL
Examination Paper

(COVER PAGE)

Session : January 2018

Programme : Diploma In Culinary Arts (DCA/DCAN)

Course : DCA2104 : Pastry Confection

Date of Examination : March 7, 2018 (Wednesday)

Time : 5:00 pm – 7:00 pm 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 :

Nil

Materials provided :

OMR Sheets

Examiner (s) : Chef Syamsul Idham & Ms Haslina Hussein

Moderator : Mr Muhd Shah Kamal Ideris

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA/DCAN)
DCA2104: PASTRY AND CONFECTIONERY
FINAL EXAMINATION: JANUARY 2018 SESSION

SECTION A: (50 marks)

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

1. Which of the following is not a function of sugar in baked goods?
 - a. To increase keeping qualities.
 - b. To create firmness or structure.
 - c. To help develop crust color.
 - d. To provide food for yeast.

2. Which of the following is not a function of fat in baked goods?
 - a. To increase keeping quality.
 - b. To provide structure.
 - c. To increase moistness.
 - d. To tenderize the product.

3. Staling is caused primarily by changes in the _____ content of baked goods.
 - a. starch
 - b. protein
 - c. fat
 - d. sugar

4. Browning of a crust during baking is due to _____.
 - a. caramelization
 - b. Maillard reaction
 - c. coagulation of proteins
 - d. both a and b

5. The three phases of mixing in the production of doughs are _____.
- blending the ingredients, developing the dough, scaling the dough
 - scaling the ingredients, mixing the ingredients, forming the dough
 - blending the ingredients, forming the dough, developing the dough
 - combining the ingredients, forming the dough, forming the air cells
6. Puff pastry is not used for the following
- Vol-au-vents
 - Profiteroles
 - Bouchees
 - Palmiers
7. The primary leavening agent in puff pastry is:
- yeast.
 - baking powder.
 - baking soda.
 - steam.
8. To create over 1000 layers, puff pastry is given
- three 3-folds.
 - three 4-folds.
 - four 4-folds.
 - six 4-folds.
9. If you are mixing a “**pâte feuilletée**” in a machine, you should use the _____.
- paddle
 - pastry knife
 - dough hook
 - either a or c
10. Which of the following pastry → product combinations is **CORRECT**?
- Puff pastry → éclairs
 - Puff pastry → napoleons
 - Eclair or choux paste → turnovers
 - All of the above

11. Three of the following are names for the type of dough from which éclairs and cream puffs are produced. Which one is **WRONG**?
- Pâte à choux
 - Pâte brisée
 - Eclair paste
 - Choux paste
12. It is very important to bake cream puffs and éclairs thoroughly and to cool them slowly so that they do not _____.
- collapse
 - lose their color
 - form holes in their centers
 - all of the above
13. The best flour to use for making éclair paste is
- bread flour.
 - pastry flour.
 - cake flour.
 - three parts cake flour plus one part cornstarch.
14. Unlike puff pastry, éclair paste _____.
- contains no fat
 - is fairly easy to make
 - should be prepared at least a day before it is baked
 - both a and c
15. Which of the following would you hear during Chef Antoine's lecture on éclair paste?
- If a product made from éclair paste is left in the oven too long, it may collapse.
 - This type of pastry is one of the most difficult to produce of all the dessert pastries.
 - Éclair paste and popover batter are similar because both of them are leavened by steam.
 - Proper baking temperatures are crucial. You must start at a relatively low temperature and then increase the temperature steadily until the product is done.

16. Which of the following statements is **TRUE**?
- A cake must be assembled and iced before it can be decorated.
 - A pastry bag and a paper cone are the cake decorator's most important tools.
 - There are many different styles of cake decorating.
 - All of the above.
17. Which of the following is not one of the three main functions of icings?
- Icings improve the appearance of cakes.
 - Icings improve the keeping quality of cakes.
 - Icings draw excess moisture from cakes.
 - Icings contribute to the flavor and richness of cakes.
18. There are eight basic types of icings. Which of the following four pairs contains an item that is **NOT** one of these basic types?
- Fondant and buttercream
 - Foam-type and fudge-type icing
 - Flat-type and royal or decorator's icing
 - Glazes and syrups
19. Which of the following statements about icings and icing production is **TRUE**?
- Icings are sweet coatings for cakes and other baked goods.
 - Icings are also called frostings.
 - Use only top-quality flavorings for icings.
 - All of the above.
20. Fondant _____.
- begins as a sugar syrup
 - is easy to prepare in the bakeshop
 - is not available as an already prepared product
 - all of the above
21. Fondant contains all the following ingredients except _____.
- sugar
 - water
 - egg yolks
 - glucose or cream of tartar

22. Buttercream icings are light, smooth mixtures of _____.
- fat and sugar
 - whipped cream and egg yolks
 - shortening and butter
 - gelatin and cream
23. Another term for decorator's buttercream is _____.
- French buttercream
 - boiled icing
 - rose paste
 - fondant glaze
24. One of the disadvantages of using butter to make buttercream icing is that it is less stable than many other icings because it melts so easily. One way to overcome this disadvantage is to _____.
- use it only when the iced products will be served in cool weather
 - blend a small amount of shortening into the butter to stabilize it
 - both of the above
 - neither of the above
25. Which of the following tools for assembling and decorating cakes is correctly paired with its function?
- Icing comb: Spreads and smooths icings and fillings.
 - Plastic or steel scraper: Makes the icing on the sides of a cake perfectly smooth.
 - Straight palette knife or steel spatula: Spreads batters and creams inside pans.
 - Offset palette knife: applies a grooved or ridged pattern to the sides of an iced cake.
26. Royal icings are _____.
- hard and brittle when dry
 - also known as decorating or decorator's icing
 - similar to flat icings except they are thicker and made with egg whites
 - all of the above

27. Glazes _____.
- are thin, glossy coatings
 - helps to prevent baked products from drying
 - gives a shine to baked products
 - all of the above
28. Which of the following statements would you find in an explanation of how to assemble layer cakes?
- Be sure the cake has not cooled completely before you begin.
 - Leave the crumbs on the cake because loose crumbs make icing spread more easily.
 - Place the bottom layer of the cake right side up on a cardboard cake circle.
 - None of the above
29. Paper cones are particularly useful when doing delicate work because they are _____.
- small
 - easy to control
 - both a and b
 - neither a nor b
30. If you are going to use a pastry bag or paper cone to decorate cakes, it is essential to be especially careful about the _____.
- consistency of the icing you are using
 - the pressure you exert on the bag or cone
 - both a and b
 - neither a nor b
31. The base for French-style ice cream is _____.
- pastry cream
 - crème anglaise
 - cream pudding
 - none of the above
32. An ice cream or sherbet that was not churned while it was frozen would _____.
- never freeze
 - develop very small ice crystals
 - freeze into a solid block of ice
 - contain too much air

33. Which of the following products contain(s) **NO** egg yolks?
- French-style ice cream
 - Philadelphia-style ice cream
 - sherbets and ices
 - both b and c
34. Gelato is _____.
- Italian ice cream
 - made without dairy products
 - the same as sorbetto
 - granité with egg whites added
35. Which one of the following is a quality factor of ice cream?
- Smoothness
 - Overrun
 - Mouth feel
 - All of the above
36. **ONE (1)** reason an ice-cream might lack smoothness is that it _____.
- has been frozen too rapidly
 - contains too much egg
 - has been stored at a temperature that is not low enough
 - all of the above
37. A dessert constructed of alternating layers of ice cream and fruit or syrup and served in a tall, narrow glass is a _____.
- bombe
 - coupe
 - sundae
 - parfait

38. Ice cream parfaits are usually named after _____.
- the flavor of ice cream they contain
 - their syrup or topping
 - the type of mold in which they are frozen
 - the chef who created them
39. If you want to make a frozen dessert, but you don't have the equipment to stir it while it is freezing, then you should make _____.
- sherbet
 - ice cream
 - a frozen soufflé or mousse
 - either a or b
40. If ice cream or sherbet are not mixed constantly while they are being frozen, they will _____.
- never freeze
 - lose a great deal of flavor
 - freeze into solid blocks of ice
 - thaw too rapidly when served
41. Which of the following is **NOT** true about the procedure for glazing a cake?
- The cake should be masked with a coat of icing before glazing.
 - The glaze should be warmed to 100°F (38°C) so that it is pourable.
 - The cake should be set on a rack or icing screen before glazing.
 - Small bubbles in the surface of the glaze can be removed with a blowtorch.
42. The terms *gâteau* and *torte* both can refer to _____.
- cakes
 - layer cakes
 - European-style cakes
 - all of the above

43. To align the layers of a cake properly, it helps to _____ before you split the cake in half horizontally.
- ice one side
 - cut a notch in the side
 - place a toothpick in the top
 - any of the above
44. Marzipan can be applied to a cake _____.
- by rolling up a strip of marzipan loosely and then unrolling it against the sides of the cake
 - by carefully molding a sheet of marzipan against the sides of the cake
 - by turning the top layer of the cake upside down and pressing it onto a sheet of marzipan
 - all of the above
45. The following ingredients are used to make a _____: pitted cherries, chocolate sponge, kirsch, dessert syrup, whipping cream, and chocolate.
- Dobos torte
 - Sachertorte
 - Black Forest torte
 - Napoleon gateau
46. Molded and decorated Bavarian creams are known as _____.
- tortes
 - rolls
 - charlottes
 - gâteaux
47. Which of the following is **TRUE** about petits fours?
- The French translation of *petit four* is "little foot."
 - Almost any type of small cake or pastry item falls into this category if it can be eaten in one or two bites.
 - Petits fours secs are small iced cakes, and petits fours glacés are small, dainty cookies, macaroons, baked meringues, and puff pastries.
 - All of the above.

48. It is important to choose a _____ cake for petits fours.
- a. firm and close-grained
 - b. soft and crumbly
 - c. coarse-grained
 - d. both b and c
49. A seven-layer cake has _____ between its Dobos layers.
- a. buttercream
 - b. fruit
 - c. chopped nuts
 - d. a combination of a, b, and c
50. Which of the following is likely to have the name of the cake written in icing on top?
- a. Opera cake
 - b. Sachertorte
 - c. Both of the above
 - d. None of the above

SECTION B: (50 marks)

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

Question 1

List down **FIVE (5)** additional components of plated desserts. (5 marks)

Question 2

Explain the steps in preparing sugar syrup (5 marks)

Question 3

Explain steps in making puff pastry by using traditional puff pastry (5 marks)

Question 4

(a) Describe the term of “Churned Dessert” (2 marks)

(b) State any **THREE (3)** examples of Churned Dessert. (3 marks)

Question 5

(a) What is the most important rule to consider when using fondant?

(b) Compare the keeping qualities of simple buttercreams and meringue-type buttercreams.

(c) List the steps in assembling and icing a three-layer cake. (5 marks)

Question 6

(a) Crème Anglaise and Pastry Cream both contain eggs.
Why is it possible to boil pastry cream but not custard sauce?

(b) Briefly describe the differences among bavarians, chiffons, mousses and souffles.

(5 marks)

Question 7

Describe any **TWO (2)** categories of Petit Fours.

(5 marks)

Question 8

How to assembly mousse cake for specialty cakes

(5 marks)

Question 9

Describe the correct method to temper dark chocolate using the “seeding method”

(5 marks)

Question 10

Explain the process for making pulled sugar

(5 marks)

-THE END-

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