

FINAL
Examination Paper
(COVER PAGE)

Session : January 2018

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

Course : DCA1108/DHM1108 : Pastry and Dessert

Date of Examination : March 6, 2018 (Tuesday)

Time : 5:00 pm – 7:00 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) : Nur Adilah Zulkipli & Afeeda Sulaiman

Moderator : En Muhd Shah Kamal Ideris

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)
DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHM/DHMN)
DCA1108/DHM1108: PASTRY & DESSERT
FINAL EXAMINATION : JANUARY 2018 SESSION

Section A (50 marks)

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

1. Which of the following is **TRUE** about cake flour?
 - A. It is milled from soft white wheat
 - B. It is milled from barley
 - C. It is milled from soft red winter wheat
 - D. A and C

2. Nowadays, we prefer to use digital scale because
 - i. more accurate
 - ii. electrically operated
 - iii. provides a digital readout
 - iv. colorful
 - A. i, ii and iii
 - B. i, ii and iv
 - C. ii, iii and iv
 - D. All above

3. Sugar can be classified as tenderizing agent. The presence of sugar in cake batters has an effect on:
 - A. to establish the final texture of the crumb of the product
 - B. the presence of cold water and hydrate quickly.
 - C. it helps to keep the crumb chewy and tough.
 - D. none of the above

4. Scaling is refer to _____.
 - A. Set everything up in place.
 - B. Changes in texture and aroma of baked goods.
 - C. Percentage of ingredients towards flour.
 - D. baker's term for weighing out ingredients.

5. In order for gluten to be developed:
- A. The proteins must first absorb vinegar.
 - B. The proteins must first absorb margarine.
 - C. The proteins must first absorb oil.
 - D. The proteins must first absorb water.
6. _____ is also known as rubbing method.
- A. One stage method
 - B. All in one method
 - C. Sanding method
 - D. Parisian macaroon method
7. What is the formula to calculate ingredients used by using Baker's Percentage?
- A. $\frac{\text{weight of ingredients}}{\text{weight of flour}} \times 100$
 - B. $\frac{\text{weight of flour}}{\text{weight of ingredients}} \times 100$
 - C. $\frac{\text{weight of dry ingredients}}{\text{weight of flour}} \times 100$
 - D. $\frac{\text{weight of liquid}}{\text{weight of cake flour}} \times 100$
8. When will premature of dough occur in sanding method?
- A. When the mixture absorb the eggs
 - B. When we over mixed butter and sugar
 - C. When we mixing butter and egg
 - D. When we use warm butter
9. What is the main difference between flaky pie crust and mealy pie crust?
- A. The method used to blend fat with flour.
 - B. The baking temperature.
 - C. The type of fat used.
 - D. The size of pie.

10. Vanilla has originated from _____ and widely grown in _____ and is surrounding islands.
- A. Peru, Mexico
 - B. Mexico, Madagascar
 - C. France, Peru
 - D. Columbia, Madagascar
11. Which statement is **NOT TRUE** about stainless steel metal?
- A. Maintain high temperatures for long period.
 - B. Ideal for storage containers.
 - C. Poor heat conductor among other metals.
 - D. Scorch food easily.
12. Water or milk for pie dough must be added _____ to maintain a proper dough temperature.
- A. hot
 - B. cold
 - C. room temperature
 - D. boiling
13. Which of the following is a function of sugar in baked goods?
- A. As emulsifier
 - B. Attract and retains moisture.
 - C. Act as toughening agent
 - D. To give firmness to the structure
14. Beating butter and sugar together to incorporate air is called _____.
- A. foaming
 - B. creaming
 - C. coagulation
 - D. emulsifying

15. When mixing pie dough by using mixer, we must use _____ attachment and blend at low speed.
- A. hook
 - B. paddle
 - C. wire whip
 - D. spatula
16. Function of flour is to help maintain the structure, but too much may lead to _____ and _____.
- A. coagulation, setting agent
 - B. tough, dry crumble
 - C. hydrate, pregelatinized starch
 - D. soft, tender texture
17. Which of the answer selection below is consider as unbaked pies?
- i. Raw pie shells
 - ii. Cream pies
 - iii. Chiffon pies
 - iv. Fruit pies
- A. I and ii
 - B. I and iii
 - C. Ii and iii
 - D. Ii and iv
18. Large ratio of fat in egg yolks adds both richness in color and softness in texture. What is the name of the fatty acid present in egg yolk?
- A. Trimoline
 - B. Hygroscopic
 - C. Amino acid
 - D. Lecithin
19. What is the best flour for making pie dough?
- A. Pastry flour
 - B. Bread flour
 - C. Wheat flour
 - D. Hi-protein flour

20. Fat tenderizes cookies by interfering with starch and _____ protein in the wheat.
- A. fiber
 - B. lecithin
 - C. moisture
 - D. gluten-forming
21. Which of the following dessert is not made from choux paste?
- A. Swan
 - B. Cream puff
 - C. Chuross
 - D. Polvorones
22. Which one is an example of piped cookies?
- A. Chocolate cookies
 - B. Spritz cookies
 - C. Tuiles
 - D. Macaroon
23. Sablage technique is ideal for you to make?
- A. Choux paste
 - B. Genoise
 - C. Tart base
 - D. Eclair
24. Shortening is derived from _____.
- A. pure butter
 - B. fresh milk
 - C. fresh cream
 - D. None of the above

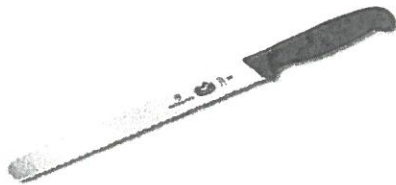
24. Flours that low in protein are called _____.

- A. strong
- B. weak
- C. all-purpose
- D. gluten

26. Which attachment shall we use to do foam-based cake?

- A. Whisk
- B. Paddle
- C. Hook
- D. Rolling pin

27.



The above picture shown a type of knife which used for cutting breads, cakes and similar items. The knife is known as _____.

- A. slicer
- B. serrated knife
- C. french knife
- D. chef knife

28. The first step to do butter cake is _____.

- A. cream butter and sugar.
- B. mixing the liquid ingredients.
- C. scrap the mixture in the bowl
- D. weighing all the ingredients.

29. Soft flour should have at least _____.

- A. 7% protein
- B. 10% protein
- C. 15% protein
- D. 9% protein

30. Egg wash may be made from the following ingredients.
- A. Whole egg, salt
 - B. Egg yolk, milk, salt
 - C. Egg yolk, water, salt
 - D. All of the above.
31. Milk chocolate is sweet chocolate with the addition of _____.
- A. sugar
 - B. butter
 - C. alkali
 - D. milk solid
32. Sugar syrup need to boil for _____ meringue.
- A. French
 - B. Swiss
 - C. Italian
 - D. none of the above
33. Tarts and Pie, cannot be done with the following dough **EXCEPT**:
- A. P`ate choux
 - B. P`ate a` bombe
 - C. P`ate sucee
 - D. Panacotta
34. Cookies made by _____ is richer and tastier.
- A. shortening
 - B. liquid vegetable oil
 - C. butter
 - D. all of the above

35. Genoise is a type of _____ and it is _____.
- A. cake, double-cooked method.
 - B. cake, water-bath baking.
 - C. cake, foam-based cake
 - D. cake, fat-based cake.
36. Pastry flour is best used to prepare:
- i. Cookies
 - ii. Pie pastry
 - iii. Sweet yeast dough
 - iv. Muffins
- A. i, ii and iii
 - B. i, ii and iv
 - C. iii, iii and iv
 - D. All of above
37. Which of the statement is **FALSE** about Pastry Chef?
- A. Responsible for sweet and savoury pastries
 - B. Control production of bread only
 - C. To maintain hygiene and sanitation in pastry kitchen
 - D. Responsible for savoury pastries only
38. To prepare chocolate _____, is to boiled the fresh cream and added to chocolate couverture, stirred until smooth and add some butter incorporated at the end.
- A. panna cotta
 - B. moist cake
 - C. mousse
 - D. ganache
39. _____ attachment is suitable to use for meringue.
- A. Hook
 - B. Paddle
 - C. Whisk
 - D. Beater

40. High protein flour is most suitable for _____.

- A. meringue
- B. cookies
- C. cake
- D. bread

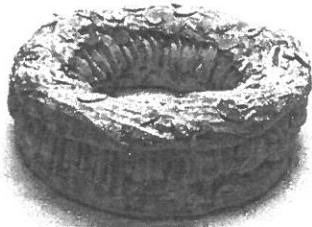
41. This types of sugar contained acids, which enables it to be used with baking soda as a leavening.

Choose related sugars that suitable to statement above.

- i. Sucrose
- ii. Molasses
- iii. Brown sugar
- iv. Honey

- A. i, ii and iii
- B. i, ii and iv
- C. iii, iii and iv
- D. All of above

42.



The name of that product in above picture is _____.

- A. Éclair
- B. Paris roll
- C. Paris Brest
- D. Swan

43. The correct temperature to frozen mousse is _____.
- A. 2`c to 4 `c
 - B. -20`c to -14`c
 - C. 7`c to 9`c
 - D. 15`c to 20`c
44. Pâte à choux is leavened by _____.
- A. steam
 - B. water
 - C. high heat
 - D. low heat
45. The standard weight for Peewee size egg is _____.
- A. 680gm
 - B. 595gm
 - C. 425gm
 - D. 400gm
46. At what range of temperature egg yolk will coagulate?
- A. 70°C-72°C
 - B. 62°C-70°C
 - C. 60°C-65°C
 - D. 79°C-85°C
47. One liter of water is equivalent to _____.
- A. 100 gm
 - B. 1000gm
 - C. 1 kg
 - D. B & C

48. _____ is used for a great variety of fried items, for sweet and savory dish, including meat, fish, vegetable and fruits.
- A. Churros
 - B. Fritters
 - C. Crepe
 - D. All of the above
49. Basic meringue ingredients are _____.
- A. egg white
 - B. sugar
 - C. cream of tar tar
 - D. all of the above
50. Egg yolks' color may range from light to dark yellow, and it will depend on _____.
- A. genetic of the chicken
 - B. age of the egg
 - C. diet of the chicken
 - D. temperature of the egg

SECTION B:

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

Question 1

List any **FIVE (5)** types of pastry kitchen utensil and describe the function of it.

(5 marks)

Question 2

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

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

(5 marks)

Question 3

Name **FIVE (5)** categories of cookies with **ONE (1)** example each.

(5 marks)

Question 4

- (a) What is 'double cook method'? (2 marks)
- (b) Identify the process / recipe instructions in preparing product by using 'double cooked method'. (3 marks)

Question 5

- (a) Describe **THREE (3)** characteristics of butter and margarine. (3 marks)
- (b) State **TWO (2)** ways we can apply to test the doneness for a pie. (2 marks)

Question 6

Name **THREE (3)** types of meringue and elaborate each types. (6 marks)

Question 7

The soggy bottoms of a pie can be avoided in several ways: (4 marks)

Question 8

- (a) Differentiate between lean dough and rich dough: (2 marks)
- (b) State **THREE (3)** principle of mixing methods used for yeast doughs: (3marks)

Question 9

- (a) State **THREE (3)** market forms of eggs: (2 marks)
- (b) Explain what is the meaning of mousse as a dessert and give 2 example. (3.marks)

Question 10

Name any **FIVE (5)** types of fat in making pastry products. (5 marks)

-THE END-

