

**FINAL**  
Examination Paper

(COVER PAGE)

Session : January 2016/February 2016

Programme : Diploma in Culinary Arts (DCA/DCAN)

Course : DCA1108: Pastry & Dessert

Date of Examination : March 16, 2016 (Wednesday)

Time : 8:00 am – 10:00 am

Duration : 2 hrs Reading Time : Nil

Special Instructions :

Section A : Multiple Choice questions. Answer ALL questions. (50 marks)

Section B : Answer ALL the short essay questions. (50 marks)

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**IMPORTANT NOTE : THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL**

Materials Permitted : Nil

Materials Provided : OMR

Examiner(s) : Chef Tan Kean Buan, Chef Muhammad Haziq Muizzuddin

Moderator : En Muhamad Shah Kamal bin Ideris

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA/DCAN)  
DCA1108: PASTRY & DESSERT  
FINAL EXAMINATION: JANUARY 2016/FEBRUARY 2016 SESSION

**Section A (50 marks)**

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

1. Any edible grains that are ground into fine particles may be known as \_\_\_\_\_.
  - A. starch
  - B. gluten
  - C. flour
  - D. granola
  
2. The most suitable method for muffin is \_\_\_\_\_.
  - A. sponge method
  - B. *sablage* method
  - C. creaming method
  - D. straight dough method
  
3. The first step in preparing bread dough should be \_\_\_\_\_.
  - A. scaling of ingredients
  - B. folding or punching
  - C. bulk fermentation
  - D. mixing
  
4. Protein in wheat flour is also known as \_\_\_\_\_.
  - A. muscle
  - B. elasticity
  - C. extensibility
  - D. gluten
  
5. \_\_\_\_\_ is made of three basic elements: crème anglaise, gelatin, whipped cream.
  - A. Chiffon
  - B. Roulade
  - C. Bavarois
  - D. Soufflé

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." This statement most accurately describes \_\_\_\_\_
- A. chiffon cake
  - B. mousse
  - C. custard cream
  - D. soufflé
7. Bread flour should have at least \_\_\_\_\_.
- A. 7% protein
  - B. 9% protein
  - C. 12% protein
  - D. 20% protein
8. All-purpose flour may be used in the following **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. "00" flour is only suitable for making cakes
  - B. Corn starch is the same as corn flour
  - C. Cake flour refers to low protein flour
  - D. Bread flour gives high extensibility but low elasticity
11. The content of gluten is generally higher in \_\_\_\_\_.
- A. barley
  - B. wheat
  - C. corn
  - D. rice

12. "Rubbing or *sablage* method" \_\_\_\_\_ in dough.
- A. encourages the development of gluten
  - B. encourages the development of elasticity
  - C. encourages the development of yeast
  - D. none of the above
13. The term "hydration rate" in baking refers to \_\_\_\_\_.
- A. water content in a recipe
  - B. dryness of the flour
  - C. fat content in a recipe
  - D. richness of the dough
14. The following ingredients are responsible for "tenderizing" bread products **EXCEPT**:
- A. Flour
  - B. Egg yolks
  - C. Butter
  - D. Shortening
15. The main structure builders in bread, cakes and cookies are \_\_\_\_\_.
- A. yeast and starch
  - B. fiber and starch
  - C. protein and starch
  - D. baking soda and baking powder
16. Fat that is beaten traps the most air when in \_\_\_\_\_ state.
- A. melted
  - B. 5°C
  - C. 150 °C
  - D. semi solid
17. Spiral mixers are \_\_\_\_\_.
- A. only used for making cakes
  - B. only used for making breads
  - C. only used for mixing meat items
  - D. none of the above

18. Shortening is made from \_\_\_\_\_.
- A. bleached butter
  - B. milk fat
  - C. white cream
  - D. none of the above
19. The “shortening effect” is emphasized in \_\_\_\_\_.
- A. creaming method
  - B. *sablage* method
  - C. kneading method
  - D. double cooked dough method
20. Which of the following has the highest “melting point”?
- A. Butter
  - B. Shortening
  - C. Vegetable Oil
  - D. Extra virgin olive oil
21. *Sablage* technique is applied in making the following **EXCEPT**:
- A. Cookies
  - B. Scones
  - C. Tart bases
  - D. Muffins
22. The word “*choux*” in French literally means \_\_\_\_\_.
- A. cauliflower
  - B. cabbage
  - C. shoe
  - D. none of the above
23. Double cooked dough technique is aimed at \_\_\_\_\_.
- A. producing crunchy pastries
  - B. producing airy pastries
  - C. producing spongy pastries
  - D. crispy cookies

24. Products made from double cooked dough are \_\_\_\_\_.
- A. chocolate éclairs
  - B. choux buns
  - C. choux chantilly
  - D. all of the above
25. The word éclairs means \_\_\_\_\_.
- A. lightning
  - B. easy to chew
  - C. essential nutrients
  - D. clearly seen
26. *Crème patisserie* is made with \_\_\_\_\_.
- A. flour, sugar, butter, milk, egg yolk
  - B. flour, sugar, milk, cream, egg yolk
  - C. cream, gelatin, sugar and egg yolk
  - D. milk, gelatin, sugar and egg yolk
27. \_\_\_\_\_ is the best option to grease baking trays.
- A. Butter
  - B. Shortening
  - C. Olive oil
  - D. Corn oil
28. Egg wash may be made from the following ingredients:
- A. Egg yolk, water, salt
  - B. Egg yolk, milk, salt
  - C. Whole eggs, salt
  - D. All of the above
29. Yeast is most active at \_\_\_\_\_ °C.
- A. 10
  - B. 15
  - C. 30
  - D. 40

30. Bread increases in size the most during \_\_\_\_\_.
- A. cooling
  - B. kneading
  - C. final shaping
  - D. baking
31. Which of the following statement on type of ovens is **TRUE**?
- A. Deck ovens have more intense heat compared to convection ovens.
  - B. Convection ovens have more intense heat compared to deck ovens.
  - C. Deck ovens are exactly the same as convection ovens.
  - D. Deck ovens are not very suitable for baking cakes.
32. Which of the following statement on general baking procedures is **TRUE**?
- A. If not sure, it is better to set baking temperature at not more than 110°C.
  - B. Temperature of 230°C is most suitable for all types of bread.
  - C. You should always switch on the oven 5 minutes before baking a product.
  - D. None of the above
33. Which is the **MOST** appropriate procedure in manual washing of pots and utensils?
- A. soak, rinse and drip-dry
  - B. wash, rinse, sanitize, wipe-dry
  - C. wash, sanitize, rinse, drip-dry
  - D. soak, wash, rinse, drip-dry
34. The most suitable temperature range for bacteria that causes illnesses is \_\_\_\_\_.
- A. 6°C to 60°C
  - B. 5°C to 50°C
  - C. 4°C to 40°C
  - D. 3°C to 30°C
35. Personal hygiene may be maintained by the following **EXCEPT**:
- A. Constant combing of hair
  - B. Constant hand washing
  - C. Clean fingernails
  - D. Cleaning uniform

36. Which of the following techniques is the most suitable to make a tart base pastry?
- A. Kneading method
  - B. Folding method
  - C. Whisking method
  - D. Sablage method
37. Which of the following is a good practice when working in a kitchen?
- A. Wear properly fitted clothing
  - B. Wear colorful clothing
  - C. Long aprons are not encouraged. They should be above knee length.
  - D. Towels should always be wet when handling hot pans to keep cool.
38. A pastry chef is \_\_\_\_\_.
- A. more focused on bread making
  - B. responsible for preparing savory pastries only
  - C. responsible for preparing desserts only
  - D. none of the above
39. Mousses are \_\_\_\_\_.
- A. referred to sweet desserts only
  - B. always with chocolate base
  - C. always with meringue
  - D. none of the above
40. Deck oven is \_\_\_\_\_.
- A. more superior to convection ovens
  - B. vertically wider than convection ovens
  - C. horizontally wider than convection ovens
  - 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 bread dough
  - C. cutting strawberries
  - D. making meringue
43. A hook attachment for a mixer is suitable for \_\_\_\_\_.
- A. creaming butter
  - B. kneading bread dough
  - C. sanding dough for tart base
  - D. making meringue
44. When kneading bread dough, the most suitable speed when using a three speed mixer is \_\_\_\_\_.
- A. speed 1
  - B. speed 2
  - C. speed 3
  - D. any of the above depending on timing for production
45. Elasticity of bread dough ensures that \_\_\_\_\_.
- A. a dough is able to stretch to a maximum size
  - B. it keeps the shape
  - C. it does not "pull back" when being stretched
  - D. the bread is "less rubbery"
46. Ganache is \_\_\_\_\_.
- A. meringue that is cooked.
  - B. a chocolate icing.
  - C. a custard cream.
  - D. flavored whipped cream.
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. macarons
- B. chocolate chip cookies
- C. eclairs
- D. none of the above

### Section B (50 marks)

**Instructions :** Answer ALL questions.

#### Question 1

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

#### Question 2

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

#### Question 3

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

**Question 4**

Calculate the Baker's Percentage for the following recipe :

<b>Ingredient</b>	<b>Weight in Grams</b>	<b>Baker's Percentage</b>
Flour	1250	
Water	810	
Butter	30	
Yeast	25	
Salt	18	

(5 marks)

**Question 5**

Write the method for the following to complete the recipe:

***Choux Pastry***

<b>Ingredients</b>	<b>Quantity</b>	<b>Method</b>
Water	250 ml	
Salt	5 gm	
Sugar	10 gm	
Butter	75 gm	
Strong Flour	125 gm	
Egg	200 gm	

(5 marks)

**Question 6**

Write the method for the following to complete the recipe:

***Coffee Buttercream***

<b>Ingredients</b>	<b>Quantity</b>	<b>Method</b>
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:

***Chocolate Mousse***

<b>Ingredients</b>	<b>Quantity</b>	<b>Method</b>
Egg Yolk	4 numbers	
Whole Egg	1 number	
Sugar	125 gm	
Dark Chocolate	250 gm	
Gelatin Powder	10 gm	
Whipping Cream	350 gm	

(5 marks)

**Question 8**

Write the method for the following to complete the recipe:

***Bavaroise al' oeuf***

<b>Ingredients</b>	<b>Quantity</b>	<b>Method</b>
Milk	500 ml	
Sugar	125 gm	
Egg Yolk	5 numbers	
Gelatin Powder	10 gm	
Whipping Cream	400 gm	

(5 marks)

**Question 9**

Write the method for the following to complete the recipe:

***Crème Caramel***

<b>Ingredients</b>	<b>Quantity</b>	<b>Method</b>
Sugar (1)	230 gm	
Water	70 ml	
Milk	500 ml	
Sugar (2)	90 gm	
Vanilla Essence	5 gm	
Eggs	4 numbers	

(5 marks)

**Question 10**

List down any **FIVE (5)** steps in basic bread making preparation.

(5 marks)

**-THE END-**

*DCA1108(F)/Jan2016/Feb2016*

