

FINAL  
Examination Paper

(COVER PAGE)

Session : January 2017

Programme : Diploma In Culinary Arts (DCA)

Course : DCA2104 : Pastry Confection

Date of Examination : March 9, 2017 (Thursday)

Time : 2:00 pm – 4:00 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 Musa, Ms Haslina Hussein

Moderator : En Muhamad Shah Kamal bin Ideris

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)  
DCA2104: PASTRY AND CONFECTIONERY  
FINAL EXAMINATION: JANUARY 2017 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 type of puff pastry?
  - A. Quarter puff
  - B. Half puff
  - C. Three-quarter puff
  - D. Full puff
  
2. Puff pastry is not used for the following:
  - A. vol-au-vents
  - B. profiteroles
  - C. bouchées.
  - D. palmiers
  
3. The word “Boulangier” in French means:
  - A. Pastry.
  - B. The one who makes balls.
  - C. Baker.
  - D. All of the above.
  
4. Which of the following flours is commonly used for a flaky pie crust?
  - A. All-purpose flour
  - B. Cake flour
  - C. Whole wheat flour
  - D. None of the above

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. Angel food cake or Sponge cake are leavened by?
- A. Shortening
  - B. Egg yolks
  - C. Egg foam
  - D. Baking powder
7. Pastry Margarines or Puff Pastry Margarines are especially formulated for dough that form layers such as.
- A. Cream Puff
  - B. Fruit tart
  - C. Danish dough
  - D. Scones
8. What are the three types of meringue?
- A. Italian, Switzerland & French
  - B. French, British & Italian
  - C. French, Swiss & Italian
  - D. Italian, British & Swiss
9. What is function of gluten in flour?
- A. Produces gas in a product as it is baked
  - B. Gives structure and strength to baked goods
  - C. Is a substance made up of the carbohydrates in wheat flour
  - D. Forms small ball like structures in dough as it is mixed or kneaded

10. Cream made by mixing Italian meringue to a pastry cream is \_\_\_\_\_.
- 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. Which of the following aeration methods can be used to produce lightness in baked goods
- A. Chemical
  - B. Yeast Leaven
  - C. Mechanical
  - D. All the above
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. Which of the following combination of ingredients is **MOST** suitable in the preparation of Frangipane?
- A. Egg, sugar, butter, corn flour and custard powder
  - B. Ground almond, butter, sugar, flour, and egg
  - C. Butter, egg, sugar, custard powder, and raisin
  - D. Corn flour, flour, egg, sugar and ground almond.

15. Puff pastry should be baked in a hot oven of \_\_\_\_\_ - \_\_\_\_\_.
- 200°C - 220°C.
  - 200°C - 210°C.
  - 190°C - 200°C.
  - 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 \_\_\_\_\_.
- lightning.
  - raining.
  - twister.
  - drying.
17. What is the purpose for covering the pastry cream with a piece of plastic film immediately after it is cooked?
- To make sure it is fresh and tasty
  - To maintain its flavor and texture
  - To prevent forming a layer of skin
  - To maintain the color of the mixture
18. Below is standard recipe for making \_\_\_\_\_ product?

Flour	125 g
Butter	100 g
Water	250 g
Egg	4 nos
Sugar	A pinch
Salt	A pinch

- Sugar Pastry
- Choux Pastry
- Short Pastry
- Puff Pastry

19. What will happen if fondant is allowed to get hotter than 37° Celsius?
- A. The fondant will lose its shine
  - B. The fondant will become hard.
  - C. The fondant will crystalize
  - D. All the above
20. What nut is used to make frangipane and praline?
- A. Hazelnuts
  - B. Walnuts
  - C. Almonds
  - D. Pistachios
21. Genoese, sponge, angel food, and chiffon are all examples of what sort of cake?
- A. Cream fat cake
  - B. High ratio cake
  - C. Whipped egg cake
  - D. Balance ratio cake
22. \_\_\_\_\_ is a cake made with separated eggs. The batter is prepared with egg yolks, while the egg whites are whipped with sugar till firm peaks form. The whipped egg whites are then folded into the batter.
- A. Genoese
  - B. Butter
  - C. Angle food
  - D. Chiffon
23. \_\_\_\_\_ 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

24. 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
25. 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
26. 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.
27. 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.

28. Essentially based on a mixture of flour and water or milk:
- A. Airy
  - B. Creamy
  - C. Batter
  - D. Mixture
29. This category of mixture includes those that are based on a simple mixture of ingredients:
- A. Airy
  - B. Creamy
  - C. Batter
  - D. Mixture
30. 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
31. 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
32. Essential items on the breakfast, brunch and dessert menus. American-style mixtures.
- A. Dough
  - B. Mixture
  - C. Crepes
  - D. Pancakes

33. A very thin French mixtures, often served rolled around a filling.
- A. Dough
  - B. Mixture
  - C. Crepes
  - D. Pancakes
34. 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
35. 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
36. 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
37. 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

38. 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
39. 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
40. 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
41. 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.
42. 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.

43. 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 spongier than shortened cakes.
  - C. Springy texture and are tougher than shortened cakes.
  - D. Springy texture and are moister than shortened cakes.
44. What happens to puff pastry if there is insufficient resting in between rolling?
- A. Hard
  - B. Not flaky
  - C. Not cooked
  - D. Shrunken
45. 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
46. Which of the following ingredients is **NOT** used in the making of Crème Anglaise?
- A. milk
  - B. sugar
  - C. egg
  - D. Corn starch
47. A small fancy biscuit which is coated with icing is called?
- A. Petits four sec
  - B. Petits four fats
  - C. Petits four glace
  - D. Petits four cream

48. Why is chocolate not recommended to be stored in a very cool area?
- A. It effects the change of color
  - B. It effects the change of taste
  - C. It effects the change of texture
  - D. It effects the change of flavor
49. What happen to a cake if too much of baking soda is added?
- A. Lack of volume
  - B. Close texture
  - C. Insufficient lift
  - D. Bitter taste
50. Overmixed flour in Genoese will cause the sponge to be:
- A. Light
  - B. Heavy
  - C. Coarse texture
  - D. Cracked

**SECTION B: (50 marks)**

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

**Question 1**

Explain the methods for making “Beurrage” and “Detremp” in puff pastry dough.

(6 marks)

**Question 2**

List any **FOUR (4)** common equipment for cast, pulled and blown sugar.

(4 marks)

**Question 3**

Explain the steps of making Italian meringue

(5 marks)

**Question 4**Name **FIVE (5)** categories of petit fours

(5 marks)

**Question 5**Describe any **FIVE (5)** categories of plated dessert.

(5 marks)

**Question 6**

Define the following terms:

- (a) Bakers' percentage
- (b) Blind baking
- (c) Frosting
- (d) Pate sable
- (e) Ribbon stage

(5 marks)

**Question 7**

Calculate the Baker's Percentage for the following recipe:

<b>Ingredient</b>	<b>Weight in Grams</b>	<b>Baker's Percentage</b>
Flour	1000	
Water	650	
Butter	30	
Yeast	15	
Salt	20	

(5 marks)

**Question 8**

State **FIVE (5)** examples of still-frozen desserts.

(5 marks)

**Question 9**

Explain a technique how to make a cake by using chiffon method.

(5 marks)

**Question 10**

List **FIVE (5)** steps in preparing pastry cream

(5 marks)

**-THE END-**

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