



FINAL
Examination Paper

(COVER PAGE)

Session : August 2015

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

Course : DCA1108/DHM1108 : Pastry and Dessert

Date of Examination : 12th December 2015 (Saturday)

Time : 8:00am – 10:00am 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, Chef Eddie Tan Kean Buan,**
Ms Haslina Hussein

Moderator : En Muhamad Shah Kamal bin Ideris

DIPLOMA IN HOTEL MANAGEMENT (DHMN)
DIPLOMA IN CULINARY ARTS (DCA)
DCA1108: PASTRY AND DESSERT
FINAL EXAMINATION: AUGUST 2015 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 following ingredients may be measured by volume:
 - i. Water
 - ii. Milk
 - iii. Eggs
 - iv. Flour
 - A. i and ii
 - B. i, ii and iii
 - C. i, ii, iii and iv
 - D. ii, iii and iv
 - E. iii and iv

2. Bakers' percentages express the amount of each ingredient used as a percentage of the amount of flour used. The percentage of each ingredient is its total weight divided by the weight of the flour, multiplied by 100 percent. What ingredient is always 100 percent?
 - A. Water
 - B. Milk
 - C. Eggs
 - D. Flour
 - E. Sugar

3. What are basic rule of accuracy in the bakeshop?
 - A. Use the exact ingredients specified.
 - B. Use the exact formulas specified.
 - C. Use the exact equipment's specified.
 - D. Use the exact utensils specified.
 - E. Use the exact hand tools specified.

4. 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. This type of fat referring to?
 - A. Lard
 - B. Oil
 - C. Butter and margarine
 - D. Shortening
 - E. Egg yolks

5. Another types of fat characteristics are:
- Hard and brittle when cold
 - Soft at room temperature
 - Melts easily
- A. Lard
B. Oil
C. Butter and margarine
D. Shortening
E. Egg yolks
6. These fats are in liquid form. Used in the bakeshop are limited primarily to greasing pans and proofing bowls, deep-frying doughnuts and serving as a wash for some kinds of rolls.
- A. Lard
B. Oil
C. Butter and margarine
D. Shortening
E. Egg yolks
7. The rendered fat of hogs and because of its plastic quality, it was once highly valued for making flaky pie crusts. Since the development of modern shortenings, it is not often used in the bakeshop.
- A. Lard
B. Oil
C. Butter and margarine
D. Shortening
E. Egg yolks
8. Customarily use the term sugar for regular refined sugars derived from sugar cane or beets. What are the chemical names for these sugars?
- A. Sucrose
B. Molasses
C. Glucose syrup
D. Honey
E. Malt syrup
9. What are the concentrated from sugar cane juice?
- A. Sucrose
B. Molasses
C. Glucose syrup
D. Honey
E. Malt syrup

10. This liquid sweetener consisting mainly of a sugar. It is made by converting cornstarch into simpler sugar compounds by the use of enzymes.
- A. Sucrose
 - B. Molasses
 - C. Corn syrup
 - D. Honey
 - E. Malt syrup
11. Natural sugar syrup. Consists largely of glucose and fructose, plus other compounds that give it flavor and it contains invert sugar. Stays smooth and resists crystallizing. Contains acid, which enables it to be used with baking soda as a leavening.
- A. Sucrose
 - B. Molasses
 - C. Corn syrup
 - D. Honey
 - E. Malt syrup
12. This sugar used primarily in yeast breads, also serves as food for the yeast and adds flavor and crust color to the breads.
- A. Sucrose
 - B. Molasses
 - C. Corn syrup
 - D. Honey
 - E. Malt syrup
13. Contains varying amounts of molasses and other impurities. The darker grades contain more molasses because molasses and _____ contain acids, they can be used with baking soda to provide leavening.
- A. Sucrose
 - B. Brown sugar
 - C. Corn syrup
 - D. Honey
 - E. Malt syrup
14. This is the basic liquid in baking, especially in breads and normally suitable for most baking purposes. In some localities, it may be hard, meaning it contains many dissolved minerals. These minerals interfere with proper gluten development. In these areas, it may have to be treated for use in baking.
- A. Water
 - B. Milk
 - C. Eggs
 - D. Flour
 - E. Sugar

15. This liquids contributes to the:

- Texture
- Flavor
- Nutritional value
- Keeping quality
- Crust color of baked goods.

- A. Water
- B. Milk
- C. Eggs
- D. Flour
- E. Sugar

16. This raw item normally will perform the following functions in baking:

- Structure
- Emulsification of fats
- Leavening
- Shortening action
- Moisture
- Flavor
- Nutritional value
- Color

- A. Water
- B. Milk
- C. Eggs
- D. Flour
- E. Sugar

17. This leavening agent is from a microscopic plant. As a living organism, it is sensitive to warm and hot temperatures.

- A. Baking soda
- B. Baking powder
- C. Baking ammonia
- D. Eggs
- E. Yeast

18. In order for gluten to be developed:

- A. The proteins must first absorb vinegar.
- B. The proteins must first absorb butter.
- C. The proteins must first absorb margarine.
- D. The proteins must first absorb oil.
- E. The proteins must first absorb water.

19. Staling is the change in texture and aroma of baked goods is due to; change in structure, loss of moisture by the starch granules. Staling can be slowed by these techniques:
- I. Protecting the product from air.
 - II. Adding moisture retainers to the formula.
 - III. _____.
- A. Chilling.
 - B. Freezing.
 - C. Thawing.
 - D. Wrapping.
 - E. Sealing.
20. This pan used for baking cakes, rolls, and cookies it also used for baking or broiling certain meats and fish.
- A. Slope sided sauté-pan
 - B. Hotel pan
 - C. Sheet pan or bun pan
 - D. Bake pan
 - E. Roasting pan
21. This mixing method is used not only for _____ but also for:
- Pancakes
 - Waffles
 - Quick loaf breads
 - Coffee cakes
- A. Bread rolls
 - B. Swiss roll
 - C. Biscuits
 - D. Cookies
 - E. Muffin
22. Pastry _____ is the best choice for pie dough's. If stronger _____ are used, the percentage of shortening should be increased to provide more tenderness.
- A. salt
 - B. liquid
 - C. fat
 - D. flour
 - E. sugar

23. Regular hydrogenated shortening is the most popular _____ for pie crusts. It has the right plastic consistency to produce a flaky crust. It is firm and moldable enough to make easily worked dough.

- A. salt
- B. liquid
- C. fat
- D. flour
- E. sugar

24. _____ is necessary to develop some gluten in the flour and to give structure and flakiness to the dough. If too much _____ is used, the crust will become tough because of too much gluten development. If not enough _____ is used, the crust will fall apart.

- A. Salt
- B. Liquid
- C. Fat
- D. Flour
- E. Sugar

25. _____ has some tenderizing and conditioning effect on the gluten. Its main contribution is to flavor. _____ must be dissolved in the liquid before being added to the mix to ensure even distribution.

- A. Salt
- B. Liquid
- C. Fat
- D. Flour
- E. Sugar

26. Pie dough should be kept cool, about _____°C, during mixing and makeup for two reasons:

- Shortening has the best consistency when cool.
- If it is warm, it blends too quickly with the flour.

If it is very cold, it is too firm to be easily workable. Gluten develops more slowly at cool temperatures than at warm temperatures.

- A. 5
- B. 10
- C. 15
- D. 20
- E. -5

27. The _____ bottom can be avoided in several ways.

- Use mealy dough for bottom crusts.
- Use high bottom heat to set the crust quickly, at least at the beginning of baking.
- Do not add hot fillings to unbaked crusts.
- Use dark metal pie tins, which absorb heat.

- A. hard
- B. crunchy
- C. crispy
- D. crust
- E. soggy

28. _____ are beaten egg whites sweetened with sugar. Their most frequent use in North America is for pie toppings, cake icings and also, to give volume and lightness to buttercream icings.

- A. Marenques
- B. Marinques
- C. Merinques
- D. Meringues
- E. Maringues

29. A solution or syrup of sugar and water is boiled to evaporate part of the water. As the water is boiled _____, the temperature of the syrup gradually rises.

- A. hard
- B. on
- C. off
- D. up
- E. down

30. A basic principle in sugar cooking preparation is the syrup cooked to a high temperature, is _____ when it is cooled than syrup cooked to a lower temperature. One part water (by weight) is enough to dissolve and cook 3 to 4 parts sugar. There is no point in adding more water than is necessary.

- A. harder
- B. soften
- C. brittle
- D. melted
- E. smooth

31. Simple syrup is solution of equal weights of sugar and water. Combine equal weights of water and granulated sugar in a saucepan, stir, and bring to a boil to dissolve the sugar. Cool the syrup. Dessert syrup is flavored simple syrup used to _____ and flavors some cakes.
- A. moisten
 - B. hard
 - C. soft
 - D. dried
 - E. spongy
32. Éclairs and cream puffs are made from dough called _____.
- A. cream paste
 - B. short paste
 - C. sweet paste
 - D. shoo paste
 - E. choux paste
33. The French name _____ means “cabbage paste,” referring to the fact that cream puffs look like little cabbages.
- A. sweet choux
 - B. short choux
 - C. plate a choo
 - D. pate a choux
 - E. plate shoo
34. Cream puff is leavened by _____ and it expands the product rapidly and forms large holes in the center.
- A. heat
 - B. air
 - C. steam
 - D. yeast
 - E. eggs
35. The heat of the oven then coagulates the gluten and egg proteins to set the structure and make a firm product. A _____ flour is necessary for sufficient structure. The paste must be firm enough to hold its shape when piped from a pastry bag.
- A. soft
 - B. strong
 - C. corn
 - D. rice
 - E. semolina

36. Proper baking temperatures are important in cream puff preparation. Start at a high temperature _____ for the first 10 minutes to develop steam. Then reduce the heat to _____ to finish baking and set the structure. The products must be firm and dry before being removed from the oven. If they are removed too soon or cooled too quickly, they may collapse.

- A. 215°C to 245°C / 190°C to 215°C
- B. 200°C to 220°C / 180°C to 200°C
- C. 180°C to 200°C / 160°C to 180°C
- D. 220°C to 240°C / 200°C to 220°C
- E. 210°C to 220°C / 190°C to 200°C

37. The composition of eggs:

- High in both fat and protein.
- Contains iron and several vitamins.
- Color ranges from light to dark yellow, depending on the diet of the chicken.

This information referring to which part?

- A. Chalazae
 - B. Shell
 - C. White
 - D. Yolk
 - E. Air cell
38. Proper storage is essential for maintaining quality of the eggs. Eggs keep for weeks if held at _____ but lose quality quickly if held at room temperature. Eggs can lose a full grade in one day at warm kitchen temperatures. Store eggs away from foods that might pass on undesirable flavors or odors.
- A. 1°C
 - B. 2°C
 - C. 3°C
 - D. 4°C
 - E. 5°C
39. In recent years, cases of _____ food poisoning have been caused by raw or undercooked eggs. As a result, cooks have been made more aware of egg-related sanitation concerns. Pasteurized egg products are used in more operations.
- A. Staphylococcus aureus
 - B. Clostridium perfringens
 - C. E. coli
 - D. Botulism
 - E. Salmonella

40. What is the most important rule of egg cookery?

- A. Avoid low temperatures and long cooking times.
- B. Avoid high temperatures and long cooking times.
- C. Avoid high temperatures and short cooking times.
- D. Avoid low temperatures and short cooking times.
- E. Maintain high temperatures and long cooking times.

41. An overcooked egg is _____.

- A. soft and watery
- B. tough and curdle
- C. tough and rubbery
- D. soft and rubbery
- E. watery and curdle

42. If egg-liquid mixtures such as custards and scrambled eggs are overcooked, the egg solids separate from the liquids, or _____. This is often seen as tough, watery scrambled eggs.

- A. rubbery
- B. watery
- C. tough
- D. curdle
- E. soft

43. The familiar green ring often seen in _____ egg is caused by cooking at high temperatures or cooking too long. This ring results when the sulfur in the egg whites reacts with the iron in the yolk to form iron sulfide.

- A. omelet
- B. scramble
- C. soft-cooked
- D. half-cooked
- E. hard-cooked

44. Whipped egg whites are used to give _____.

- A. volume and taste
- B. lightness and rising power
- C. heaviness and rising power
- D. lightness and taste
- E. volume and heaviness

45. Cream pie fillings are the same as puddings. Puddings are the same as basic pastry creams with added flavorings. Cream pie fillings are made with _____ so slices hold their shape when cut.
- A. cake flour
 - B. bread flour
 - C. corn flour
 - D. sago flour
 - E. attar flour
46. The process of preparing chocolate for dipping, coating, molding, and other purposes is called _____.
- A. chilling
 - B. freezing
 - C. rewarming
 - D. tempering
 - E. melting
47. Chocolate and cocoa are derived from cocoa or cacao beans. When the beans are fermented, roasted, and ground, the resulting product is called chocolate liquor, which contains a white or yellowish fat called _____.
- A. cocoa powder
 - B. cocoa butter
 - C. cocoa mass
 - D. margarine
 - E. buttermilk
48. To manufacture chocolate, the cocoa powder is blended with sugar and in case of milk chocolate, milk solid. These ingredients are ground and blended together. At this point comes the critical procedure called _____.
- A. grinding
 - B. tempering
 - C. rewarming
 - D. melting
 - E. conching
49. 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.
 - E. Simple method.

50. 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.
 - E. Simple method.

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

Define "Scaling" and state the **TWO (2)** points of the advantage of using baker's percentages. State any **TWO (2)** proper storage is essential for maintaining good quality of fresh whole eggs?

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

(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:

- I. Glazes.
- II. Ganache.
- III. Fruit filling.
- IV. Cream filling.
- V. Whipped cream.

(5 marks)

Question 7

Egg mixtures are good breeding grounds for bacteria that cause food poisoning. Sanitation and food safety are highly important especially in basic custard and cream preparation. Always use clean and sanitized equipment. List **THREE (3)** strict sanitation procedures should be following and **TWO (2)** tips to avoid custard (egg mixture) curdling and burn.

(5 marks)

Question 8

a. What is Meringue?

b. State the difference between “Common Meringue, Swiss Meringue and Italian Meringue”

(5 marks)

Question 9

a. What is Gluten?

b. List any **THREE (3)** in order for gluten to be develop.

(5 marks)

Question 10

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

(5 marks)

~ The End ~

DCA1108(F)August2015/Syamsul