



FINAL
Examination Paper

(COVER PAGE)

Session : August 2015

Programme : Diploma In Culinary Arts (DCA)

Course : DCA2104 : Pastry Confection (FINAL)

Date of Examination : 12th December 2015 (Saturday)

Time : 11:00am – 1:00pm 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

Moderator : En Muhamad Shah Kamal bin Ideris

INTI INTERNATIONAL COLLEGE PENANG

DIPLOMA IN CULINARY ARTS (DCA)
DCA2104: PASTRY AND CONFECTIONERY
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. Contains starch thickeners as well as eggs, resulting in a much thicker and more stable product.
 - a) Crème Anglaise.
 - b) Crème Brulee.
 - c) Crème Patisserie.
 - d) Crème Caramel.
 - e) Crème Pudding.

2. A stirred custard and also called vanilla custard sauce.
 - a) Crème Anglaise.
 - b) Crème Brulee.
 - c) Crème Patisserie.
 - d) Crème Caramel.
 - e) Crème Pudding.

3. Puddings can be served hot or cold depending on the recipe. The methods of cooking are _____, _____ and _____.
 - a) broiling, baking and steaming.
 - b) boiling, roasting and steaming.
 - c) boiling, baking and steaming.
 - d) boiling, baking and sautéing.
 - e) broiling, baking and sous vide.

4. Puddings can be served either sweet or savory. It should be balance in terms of _____, _____ and _____.
 - a) taste, color, flavor and nutritive value.
 - b) texture, crust, flavor and nutritive value.
 - c) texture, color, flavor and nutritive value.
 - d) taste, crust, flavor and topping.
 - e) texture, color, filling and nutritive value.

5. Classification of sweet puddings:
- Starch thickened pudding – e.g. egg custard
 - Cream pudding – e.g. ganache
 - Milk puddings – e.g. crème brulee
 - Bound with gelatin – e.g. mousse
 - Baked pudding – e.g. quiche
6. Starch thickened puddings or cornstarch pudding consist of:
- cream, sugar, flavorings and is thickened with cornstarch.
 - milk, sugar, flavorings and is thickened with cornstarch.
 - milk, salt, flavorings and is thickened with cornstarch.
 - milk, sugar, fillings and is thickened with cornstarch.
 - milk, sugar, flavorings and is thickened with custard powder.
7. The only difference between cornstarch puddings and cream puddings is that _____.
- the latter contains corn flour.
 - the latter contains custard powder.
 - the latter contains milk.
 - the latter contains sugar.
 - the latter contains eggs.
8. Cream puddings may be made by stirring hot cornstarch pudding into beaten eggs. Then heating the entire mixture to just below the _____.
- sautéing.
 - boiling.
 - simmering.
 - broiling.
 - searing.
9. _____ are cooked in a mould or basin and placed in a perforated pan or steamer of boiling water. It is steam that cooks the food and its slow cooking method.
- Crème Anglaise.
 - Crème Brulee.
 - Crème Patisserie.
 - Crème Caramel.
 - Crème Pudding.

10. Baked Puddings that contain additional ingredients, usually in large quantities. The procedure for making baked puddings is the same as for making baked custard is _____ or _____.
- a) roasting or braising.
 - b) roasting or stewing.
 - c) baking or stewing.
 - d) baking or braising.
 - e) baking or steaming.
11. _____ is a types of puddings made from milk, cereals and additional ingredients (bread, rice, oats, sago, tapioca, semolina). Methods of cooking are baking and boiling.
- a) Starch thickened pudding
 - b) Cream pudding
 - c) Milk puddings
 - d) Bound with gelatin
 - e) Baked pudding
12. _____ is stabilized using gelatin. Made by heating cream and milk with sugar, adding vanilla and gelatin. Chilling in molds until set.
- a) Starch thickened pudding
 - b) Cream pudding
 - c) Milk puddings
 - d) Bound with gelatin
 - e) Baked pudding
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.
 - e) salt, milk, eggs.
14. Puff pastry or puff dough is one of the most difficult of all bakery products to prepare.
- a) The rolling-in procedure requires a great deal of pastry margarine and sugar.
 - b) The rolling-in procedure requires a great deal of time and care.
 - c) The rolling-in procedure requires a great deal of yeast and salt.
 - d) The rolling-in procedure requires a great deal of time and chilling.
 - e) The rolling-in procedure requires a great deal of time freezing and care.
15. Puff pastry should be baked in a hot oven of _____ - _____.
- a) 200°C - 220°C.
 - b) 200°C - 210°C.
 - c) 190°C - 200°C.
 - d) 180°C - 190°C.
 - e) 220°C - 240°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 _____.
- a) lightning.
 - b) raining.
 - c) twister.
 - d) drying.
 - e) scraping.
17. 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.
- a) Emulsified shortening.
 - b) Butter and margarine.
 - c) Regular shortening.
 - d) Oil.
 - e) Pastry margarine.
18. Used whenever the weight of sugar in a cake batter is greater than the weight of flour.
- a) Emulsified shortening.
 - b) Butter and margarine.
 - c) Regular shortening.
 - d) Oil.
 - e) Pastry margarine.
19. Is especially formulated for puff pastry and other dough that form layers.
- a) Emulsified shortening.
 - b) Butter and margarine.
 - c) Regular shortening.
 - d) Oil.
 - e) Pastry margarine.
20. Hard and brittle when cold, soft at room temperature and melts easily.
- a) Emulsified shortening.
 - b) Butter and margarine.
 - c) Regular shortening.
 - d) Oil.
 - e) Pastry margarine.
21. Also known as _____ is made of three basic elements: crème anglaise, gelatin, whipped cream.
- a) Chiffon
 - b) Mousse
 - c) Bavarian
 - d) Soufflé
 - e) Crème brulee

22. 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.
- a) Chiffon
 - b) Mousse
 - c) Bavarian
 - d) Soufflé
 - e) Crème brulee
23. _____ are lightened with beaten egg whites, and then baked. Baking causes it's to rise like a cake because the air in the egg foam expands when heated.
- a) Chiffon
 - b) Mousse
 - c) Bavarian
 - d) Soufflé
 - e) Crème brulee
24. 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
 - e) Crème brulee
25. Customarily use the term sugar from sugar cane or beets. This is the chemical name for these sugars.
- a) Sucrose.
 - b) Molasses.
 - c) Glucose.
 - d) Malt syrup.
 - e) Honey.
26. Concentrated sugar cane juice.
- a) Sucrose.
 - b) Molasses.
 - c) Glucose.
 - d) Malt syrup.
 - e) Honey.

27. Liquid sweetener consisting mainly of a sugar and it is made by converting cornstarch into simpler sugar compounds by the use of enzymes and resembles corn syrup but is colorless and nearly tasteless.
- a) Sucrose.
 - b) Molasses.
 - c) Glucose.
 - d) Malt syrup.
 - e) Honey.
28. Used primarily in yeast breads, serves as food for the yeast and adds flavor and crust color to the breads.
- a) Sucrose.
 - b) Molasses.
 - c) Glucose.
 - d) Malt syrup.
 - e) Honey.
29. A natural sugar syrup, consists largely of glucose and fructose, plus other compounds that give it flavor and 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) Glucose.
 - d) Malt syrup.
 - e) Honey.
30. _____ 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
 - e) Baking ammonia
31. 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
 - e) baking ammonia

32. 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
 - e) Baking ammonia
33. 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.
34. 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.
35. Essentially based on a mixture of flour and water or milk.
- a) Airy
 - b) Creamy
 - c) Batter
 - d) Mixture
 - e) Dough
36. This category of mixture includes those that are based on a simple mixture of ingredients.
- a) Airy
 - b) Creamy
 - c) Batter
 - d) Mixture
 - e) Dough

37. 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
 - e) Dough
38. 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) Dough
 - b) Mixture
 - c) Crepes
 - d) Pancakes
 - e) Fritters
39. Essential items on the breakfast, brunch and dessert menus. American-style mixtures.
- a) Dough
 - b) Mixture
 - c) Crepes
 - d) Pancakes
 - e) Fritters
40. A very thin French mixtures, often served rolled around a filling.
- a) Dough
 - b) Mixture
 - c) Crepes
 - d) Pancakes
 - e) Fritters
41. 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) 10°C , 40°C
 - b) 15°C , 45°C
 - c) 20°C , 50°C
 - d) 25°C , 55°C
 - e) 30°C , 60°C
42. 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
 - e) Wedding cakes

43. 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) Buttercream
 - d) Flat icing
 - e) Royal icing
44. 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) Buttercream
 - d) Flat icing
 - e) Royal icing
45. 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
 - e) Royal icing
46. 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
 - e) Royal icing
47. 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
 - e) 30 minutes

48. 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) Open the ovens till the cake have finished rising and are partially browned.
- b) Support the edges of the pan so the top of the cake is off the bench.
- c) Turn out layer cakes onto racks to finish cooling.
- d) A cake tester or pick inserted into the side of the cake comes out clean.
- e) A cake tester or pick inserted into the center of the cake comes out clean.

49. 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.
- e) Good volume, crispiness, a fine velvety texture and great tenderness.

50. 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 lightness than shortened cakes.
- b) Springy texture and are spongy than shortened cakes.
- c) Springy texture and are tougher than shortened cakes.
- d) Springy texture and are moistness than shortened cakes.
- e) Springy texture and are crispiness than shortened cakes.

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

List **THREE (3)** major characteristics of batter and **TWO (2)** basic types of fritters. (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 down any **FIVE (5)** baking process in basic cake making preparation. (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

What is the difference between "Egg Custard" and "Panna Cotta". (5 marks)

Question 9

- a. Explain the **THREE (3)** techniques for making puff pastry.
- b. List **TWO (2)** types of puff pastry dough. (5 marks)

Question 10

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

~ The End ~