



FINAL
Examination Paper

(COVER PAGE)

Session : April 2014

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1108 : Pastry and Dessert

Date of Examination : July 25, 2015 (Friday)

Time : 11:00 am – 1:00 pm Reading Time: Nil

Duration : 2 Hours

Special Instructions :

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

Section B : 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, Chef Eliezer Campuzano Lopez

Moderator : En Muhamad Shah Kamal bin Ideris

This paper consists of 15 printed pages, including the cover page.

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DIPLOMA IN HOTEL MANAGEMENT (DHMN)
DHM1108: PASTRY AND DESSERT
FINAL EXAMINATION: APRIL 2014 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:
- A. Starch thickened pudding – e.g. egg custard
 - B. Cream pudding – e.g. ganache
 - C. Milk puddings – e.g. crème brulee
 - D. Bound with gelatin – e.g. mousse
 - E. Baked pudding – e.g. quiche
6. Starch thickened puddings or cornstarch pudding consist of:
- A. Cream, sugar, flavorings and is thickened with cornstarch.
 - B. Milk, sugar, flavorings and is thickened with cornstarch.
 - C. Milk, salt, flavorings and is thickened with cornstarch.
 - D. Milk, sugar, fillings and is thickened with cornstarch.
 - E. Milk, sugar, flavorings and is thickened with custard powder.
7. The only difference between cornstarch puddings and cream puddings is that _____.
- A. the latter contains corn flour
 - B. the latter contains custard powder
 - C. the latter contains milk
 - D. the latter contains sugar
 - E. 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 _____.
- A. sautéing
 - B. boiling
 - C. simmering
 - D. broiling
 - E. 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.
- A. Crème Anglaise
 - B. Crème Brulee
 - C. Crème Patisserie
 - D. Crème Caramel
 - E. 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. Fat is incorporated into the dough in many layers by means of a rolling and folding procedure.
- A. Sponge dough.
 - B. Rich dough.
 - C. Lean dough.
 - D. Rolled-in or laminated dough.
 - E. Straight dough.
15. 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.
16. 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.
17. 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

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. Mixing yeast dough has three main purposes:
- I. To combine all ingredients into a uniform, smooth dough.
 - II. To distribute the yeast evenly throughout the dough.
 - III. _____.
- A. To develop gluten.
 - B. To develop protein.
 - C. To develop starch.
 - D. To develop yeast.
 - E. To develop gelatin.
21. They are three principal mixing methods are used for yeast dough:
- I. _____.
 - II. The modified straight dough method.
 - III. The sponge method.
- A. The left dough method.
 - B. The bottom dough method.
 - C. The straight dough method.
 - D. The right dough method.
 - E. The upright dough method.

22. _____ is milled from wheat kernels after the bran and the germ are removed. It contains 63 to 73 percent starch and 7 to 15 percent protein. The remainder is moisture, fat, sugar, and minerals.
- A. Whole wheat flour
 - B. Rye flour
 - C. White wheat flour
 - D. Buckwheat flour
 - E. Barley flour
23. _____ is made by grinding the entire wheat kernel, including the bran and germ.
- A. Whole wheat flour
 - B. Rye flour
 - C. White wheat flour
 - D. Buckwheat flour
 - E. Barley flour
24. _____ does not develop much gluten and normally breads made with it are heavy unless some hard wheat flour is added.
- A. Whole wheat flour
 - B. Rye flour
 - C. White wheat flour
 - D. Buckwheat flour
 - E. Barley flour
25. _____ and other modified starches are used for products that are to be frozen.
- A. Cornstarch
 - B. Instant starches
 - C. Waxy maize
 - D. Potatoes
 - E. Sweet potatoes

26. _____ is precooked or pregelatinized; they thicken cold liquids without further cooking.
- A. Cornstarch
 - B. Instant starches
 - C. Waxy maize
 - D. Potatoes
 - E. Sweet potatoes
27. 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.

Used whenever the weight of sugar in a cake batter is greater than the weight of flour.

28. Statement above refer to:
- A. Emulsified shortening.
 - B. Butter and margarine.
 - C. Regular shortening.
 - D. Oil.
 - E. Pastry margarine.

Is especially formulated for puff pastry and other dough that form layers.

29. Statement above refer to:
- A. Emulsified shortening.
 - B. Butter and margarine.
 - C. Regular shortening.
 - D. Oil.
 - E. Pastry margarine.

30. 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.
31. Liquid fats and used in the bakeshop are limited primarily to:
- I. Greasing pans and proofing bowls.
 - II. Deep-frying doughnuts.
 - III. Serving as a wash for some kinds of rolls.
- A. Emulsified shortening.
 - B. Butter and margarine.
 - C. Regular shortening.
 - D. Oil.
 - E. Pastry margarine.
32. _____ is made of three basic elements: crème anglaise, gelatin, whipped cream.
- A. Chiffon
 - B. Mousse
 - C. Bavarian
 - D. Soufflé
 - E. Crème brulee
33. 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

34. _____ 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
35. 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
36. 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
37. Concentrated sugar cane juice.
- A. Sucrose
 - B. Molasses
 - C. Glucose
 - D. Malt syrup
 - E. Honey

38. 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
39. 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
40. 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
41. This is the basic liquid in baking, especially in breads and normally suitable for most baking purposes. In some localities, may be hard, meaning it contains many dissolved minerals. These minerals interfere with proper gluten development.
- A. Water
 - B. Milk and cream
 - C. Eggs
 - D. Yeast
 - E. Baking soda

42. This liquid contributes to the: texture, flavor, nutritional value, keeping quality, and give crust color of baked goods. This products also include; liquid whole and skimmed, butter and dry solids.
- A. Water
 - B. Milk and cream
 - C. Eggs
 - D. Yeast
 - E. Baking soda
43. This item perform the following functions in baking; structure, emulsification of fats, leavening, shortening action, moisture, flavor, nutritional value and color.
- A. Water
 - B. Milk and cream
 - C. Eggs
 - D. Yeast
 - E. Baking soda
44. This is a microscopic plant. As a living organism, it is sensitive to temperatures.
- A. Water
 - B. Milk and cream
 - C. Eggs
 - D. Yeast
 - E. Baking soda
45. _____ are mixtures of baking soda plus an acid to react with it. Single-acting require only moisture to be able to release gas. Double-acting release some gas when cold, but they require heat for complete reaction.
- A. Water
 - B. Milk and cream
 - C. Eggs
 - D. Yeast
 - E. Baking powder

46. _____ 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
47. 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
48. 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

Also called the conventional method. This method is still used for many types of butter cakes.

49. Statement above refer to:
- A. Sponge method.
 - B. Two-stage method.
 - C. Creaming method.
 - D. Straight method.
 - E. Simple method.

Also called the blending method and developed for use with modern high-ratio shortenings.

50. Statement above refer to:

- 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", state the **TWO (2)** points of the advantage of using baker's percentages and **TWO (2)** basic rule of accuracy in the bakeshop.

(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

Brief explain:

- (a) Glazes.
- (b) Ganache.
- (c) Fruit filling.
- (d) Cream filling.
- (e) 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

Explain what is Gluten? List any **THREE (3)** in order for gluten to be develop.

(5 marks)

Question 10

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

(5 marks)

- THE END -

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