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**FINAL**  
Examination Paper  
(COVER PAGE)

Session : April 2018

Programme : Diploma In Hotel Management (DHMN)

Course : DCA1108/DHM1108: Pastry and Dessert

Date of Examination : July 26, 2018 (Thursday)

Time : 2:00 pm – 4:00 pm

Duration : 2 Hours Reading Time : Nil

Special Instructions :

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

**SECTION B** : **TEN (10)** short answer questions. Answer **ALL** questions.

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

Materials Permitted : Nil

Materials Provided : OMR Sheets

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Moderator : En Muhamad Shah Kamal Ideris

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)  
DIPLOMA IN HOTEL MANAGEMENT (DHMN)  
DCAN1108/DHM1108: PASTRY & DESSERT  
FINAL EXAMINATION: APRIL 2018 SESSION

**Section A: (50 marks)**

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

1. Give an example product non-produce from cake flour?
  - A. Cookies
  - B. Cakes
  - C. Pate Choux
  - D. Cream caramel
  
2. Select the selection of meringue.
  - A. French, Swiss & Rome
  - B. Swiss, Pavlova & Italian
  - C. French, Italian & Swiss
  - D. Italian, Sydney & French
  
3. Butter can be classified as tenderizing agent. The presence of butter in cake batters influences;
  - A. to establish the final texture of the crumb of the product
  - B. the presence of cold water and hydrate quickly.
  - C. It helps to keep the crumb chewy and though.
  - D. None of the above
  
4. Strengthens the gluten structure and makes it more stretchable. This statement indicates which ingredient.
  - A. Egg
  - B. Salt
  - C. Flour
  - D. Water.

5.

- Adds texture
- Adds flavor
- Enables gluten development

This statement suitable for which ingredient?

- A. Eggs
  - B. Milk
  - C. Flour
  - D. Sugar
6. Which of the following is true about biscuits?
- A. The dough is kneaded
  - B. The dough can re-roll several times
  - C. The biscuit cut outs are placed on a greased sheet
  - D. A and C
7. Excessive browning in baked products may be caused by the following **EXCEPT**:
- A. Oven temperature that is too high.
  - B. Time of baking that is too long.
  - C. Fat content of batter that is too rich.
  - D. Content of too much sugar is used.
8. Which one of the following pan arrangements is best for baking of cakes?
- A. Pans touch each other in the center of the oven
  - B. Place pans in center of oven but do not touch each other
  - C. Place in far ends against walls of oven
  - D. None of the above
9. In doing bar cookies, after the cutting process, they may be baked again or called as twice baked. For example, in making of \_\_\_\_\_.
- A. biscotti
  - B. almond cookies
  - C. chocolate chip cookies
  - D. sheet cookies

10. The following guidelines will help to avoid cake failures, **EXCEPT**:

- A. Preheat the ovens.
- B. Do not let pans touch each other in the oven.
- C. Mould must be covered with aluminum foil.
- D. Make sure ovens and shelves are level.

11.

- Raw pie shells are filled and then baked.
- Fruit pies contain fruit fillings and usually have a top crust.
- Soft pies are those with custard-type fillings that are usually baked as single crust pies.

These characteristics is referring to:

- A. Baked pies.
- B. Unbaked pies.
- C. Sweet pies.
- D. Savory pies.

12. Which of the following statements would you find in an explanation of how to assemble layer cakes?

- A. Be sure the cake has not cooled completely before you begin.
- B. Leave the crumbs on the cake because loose crumbs make icing spread more easily.
- C. Place the bottom layer of the cake right side up on a cardboard cake circle.
- D. None of the above

13.

The dough generally used to make fruit pies, like apple and blueberry pies. Also can make savory dishes using this dough, like chicken pot pie, meat pies, etc. The technique used to make this dough is the “**sablage method**”. The finished product should rest in the refrigerator for at least an hour before baking.

These characteristics is referring to:

- A. Pâte brisée (basic dough).
- B. Pâte à foncer (basic dough).
- C. Pâte sucrée (sweet dough).
- D. Pâte sablée (cookie dough).

14. What is the function of salt in pie dough?
- To make the crust fluffy.
  - To make the crust flaky.
  - Tenderizes the gluten and enhances the flavor.
  - To give the crust chewy.
15. Whipped egg whites are used to give lightness and rising power. Foaming egg whites require:
- Fat inhibits foaming.
  - Mild acids help foaming.
  - Egg whites foam better at room temperature.
  - Do not overbeat.
  - Sugar makes foams more stable.
- i, ii, iii, and v.
  - i, ii, and v.
  - iii and iv only.
  - All in the above.
16. The French name *pâte à choux* means \_\_\_\_\_, referring to the fact that cream puffs look alike.
- carrot paste
  - cauliflower paste
  - cabbage paste
  - broccoli paste
17. *Pâte à choux* is leavened by steam.
- Steam expands the product rapidly and forms large holes in the center.
  - The heat of the oven then coagulates the gluten and egg proteins to set the structure and make a firm product.
  - A weak flour is necessary for sufficient structure.
  - Pâte à choux* must be firm enough to hold its shape when piped from a pastry bag.

Which of the above statement is correct about *Pâte à choux*?

- i, ii, and iii.
- ii, iii and iv.
- i, ii and iv.
- All in the above

18.

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

The above statement is referring to:

- A. Rub-in method.
- B. Creaming method.
- C. Foaming method.
- D. Two-stage method.

19. High-Fat Cakes:

- The two-stage method is quicker. However, because the flour is mixed for a long time, two conditions are necessary to prevent the gluten from developing toughness:
- Increased percentage of \_\_\_\_\_ (as a tenderizer).
- Emulsified shortening, which blends thoroughly to prevent toughness.

Which of the item are correct from the above statement?

- A. salt.
- B. sugar.
- C. fat.
- D. eggs.

20. High-Fat Cakes:

- The texture of butter cakes is coarser, and also generally somewhat less tender.
- Cakes made by the two-stage method have:
  - i. Good volume
  - ii. Heaviness
  - iii. A fine, velvety texture
  - iv. Great tenderness

Which of the above characteristics is **TRUE**?

- A. i, ii, and iii.
- B. ii, iii and iv.
- C. i, iii and iv.
- D. All in the above

21. Low-Fat Cakes:
- i. Low-fat or no-fat cakes must depend on the foaming action of eggs for part of their leavening.
  - ii. Sponge cakes have a springy texture and are tougher than shortened cakes.
  - iii. Flour for sponge cakes must be weak to avoid making the cake tough.
  - iv. Corn oil is often added to cake flour for sponge cakes to weaken the flour further.

Which of the above statement is **TRUE**?

- A. i, ii, and iii.
  - B. ii, iii and iv.
  - C. i, iii and iv.
  - D. All in the above
22. A mixture of heavy cream and melted chocolate. It is though not transparent, it is used to give a thin, shiny coating to cakes and other desserts.
- A. Glazes.
  - B. Ganache.
  - C. Jelfix.
  - D. Buttercream.
23. A tiny cake cut from sheet cakes.
- A. Chiffon cakes.
  - B. Petits choux.
  - C. Petits fours.
  - D. Cupcakes.
24. The cakes are ideal for volume service because they require little labor to bake, ice, and decorate. It will keep well if it is uncut.
- A. Chiffon cakes.
  - B. Sheet cakes.
  - C. Sponge cakes.
  - D. Cupcakes.
25. It was made from egg whites and sugar warmed over a double boiler while beating.
- A. French Meringue.
  - B. Swiss Meringue.
  - C. Italian Meringue.
  - D. German Meringue.

26. Crystallization:

- If even one sugar crystal comes in contact with a cooked syrup, it can start a chain reaction that turns the whole thing into a mass of sugar crystals.
- Sometimes an acid such as \_\_\_\_\_ is added to a syrup before cooking.
- Acids change some of the sugar to invert sugar, which resists crystallizing.

Which of the item are correct from the above statement?

- A. cream patisserie
- B. cream chantilly
- C. cream of tartar
- D. cream caramel

27.

- Batters are essentially based on a mixture of flour and water or milk.
- Batters have a few major characteristics:
  - i. They must be baked and fried immediately.
  - ii. They always have a creamy, semi liquid consistency.
  - iii. They are prepared all at once a day before using it.

Which of the above characteristics is **TRUE**?

- A. i and ii only.
- B. ii and iii only.
- C. i and iii only.
- D. All in the above

28.

- This category of batters includes those that are based on a simple mixture of ingredients.
- They have a \_\_\_\_\_ consistency.
- Some examples from this category are; choux paste, butter cake, cookies batter.

Which of the item are correct from the above statement?

- A. semi-liquid
- B. deep-frying batter
- C. creamy
- D. airy

29.

- Essential items on the breakfast, brunch and dessert menus.
- American-style batters.
- Can be made in almost unlimited varieties by substituting other types of flour, such as whole wheat flour, for part of the pastry flour. These absorb more water; additional liquid may be needed to thin out the batter.

The above statement is referring to:

- A. Waffle.
  - B. Pancake.
  - C. Fritters.
  - D. Crepes.
30. This dessert is formulated to be slightly firmer because it is turned out of its mould before serving. The trademark of this dessert is the caramel sauce on top of the pudding.
- A. Pastry cream
  - B. Panna Cotta
  - C. Cream Caramel
  - D. Cream Brulee
31. Shortening is derived from \_\_\_\_\_.
- A. pure butter
  - B. fresh milk
  - C. fresh cream
  - D. None of the above
32. Which attachment shall we use to do creaming method?
- A. Whisk
  - B. Beater
  - C. Hook
  - D. Rolling pin
33. Roulade sponge method \_\_\_\_\_.
- A. separates the yolks and whites before whipping.
  - B. whips the whole eggs with sugar.
  - C. creams the butter with the sugar.
  - D. rolls the fat into the flour.

34. Cream is brought to a boil and added to chocolate couverture, stirred until smooth and some butter incorporated at the end. This process will most likely refer to \_\_\_\_\_.
- A. chocolate mousse.
  - B. ganache.
  - C. chocolate compound.
  - D. panna cotta.
35. A pastry chef is \_\_\_\_\_.
- A. more focused on bread making.
  - B. responsible for preparing sweet and savory pastries.
  - C. responsible for preparing sweet pastries only.
  - D. responsible for preparing savory pastries only.
36. Mousses are \_\_\_\_\_.
- A. referred to sweet desserts only.
  - B. always with chocolate base.
  - C. always with cream.
  - D. always with meringue.
37. Deck ovens usually \_\_\_\_\_.
- A. are more superior to convection ovens.
  - B. vertically wider than convection ovens.
  - C. do not include fans.
  - D. limited to three decks only.
38. 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.
39. The terms *gâteau* and *torte* both can refer to \_\_\_\_\_.
- A. cakes
  - B. layer cakes
  - C. European-style cakes
  - D. all the above

40. To align the layers of a cake properly, it helps to \_\_\_\_\_ before you split the cake in half horizontally.
- A. ice one side
  - B. cut a notch in the side
  - C. place a toothpick in the top
  - D. any of the above
41. Assume you are assembling a European-style specialty cake. You have placed a short dough base on top of a cake card, spread it with fruit preserves, and then placed a layer of sponge cake on top of the short dough. Which of the following is the correct order for the next three ingredients you will place on top of the sponge cake layer?
- A. Filling → syrup → fruit
  - B. Syrup → fruit → filling
  - C. Syrup → filling → fruit
  - D. Either C or B
42. Pastry chefs might sprinkle crumbs on the bottom of tart shells before baking when they \_\_\_\_\_.
- A. use meringue tart shells
  - B. want to prevent the tart shells from puffing and blistering
  - C. fill the tarts with juicy fruits
  - D. plan to glaze the tarts when they are finished baking
43. Docking a tart shell means \_\_\_\_\_.
- A. prebaking it before adding a filling
  - B. fluting the rim to improve the appearance
  - C. pricking holes in the dough before baking
  - D. lining the bottom with a special filling before putting in the fruit
44. Dried beans are used in the pastry shop to \_\_\_\_\_.
- A. help crisp a tart shell during baking
  - B. help keep tart pastry from blistering during baking
  - C. both above
  - D. none of the above

45. Quick breads are quick because it's \_\_\_\_\_.
- A. can be mixed in only a few minutes
  - B. requires no fermentation time
  - C. can be produced from prepared mixes
  - D. all the above
46. Which of the following is not a function of fat in baked goods?
- A. To increase keeping quality.
  - B. To provide structure.
  - C. To increase moistness.
  - D. To tenderize the product.
47. A suitable fat to use for pie crusts is:
- A. Regular shortening
  - B. Butter
  - C. Lard
  - D. All the above
48. Which of the following is not a function of sugar in baked goods?
- A. To increase keeping qualities.
  - B. To create firmness or structure.
  - C. To help develop crust color.
  - D. To provide food for yeast.
49. What is the purpose for covering the pastry cream with a piece of plastic film immediately after it is cooked?
- A. To make sure it is fresh and tasty
  - B. To maintain its flavor and texture
  - C. To prevent forming a layer of skin
  - D. To maintain the color of the mixture
50. Over-whipped cream will produce \_\_\_\_\_.
- A. low fat milk.
  - B. yoghurt.
  - C. butter.
  - D. light and airy cream.

**Section B: (50 marks)**

**Instruction:** This section consists of **TEN (10)** short answer questions.  
Answer **ALL** questions in the answer **BOOKLET** provided.

**Question 1**

List down the **FIVE (5)** factors contribute to cookies crispness. (5 marks)

**Question 2**

Describe any **FIVE (5)** types of buttercream (5 marks)

**Question 3**

(a) Explain your understanding about “Soufflé”. (1 mark)

(b) State the **FOUR (4)** stages of dessert souffles (4 marks)

**Question 4**

(a) List down the **THREE (3)** basic elements in Bavarian cream or Bavarois (3 marks)

(b) Accurate measuring of the gelatin is important while preparing the Bavarian cream.  
Explain the causes: (2 marks)

(i) If less gelatin is used, and

(ii) If too much gelatin is used

**Question 5**

Explain the difference between “fat-based cake” and “foam based cake” (5 marks)

**Question 6**

What are differences between flaky dough and mealy dough. (5 marks)

**Question 7**

Write the **Method** for the following to complete the recipe:

Ingredient	Unit / gram	Method
<b>Filling (Pastry Cream):</b>		
Fresh milk	250 ml.	
Castor sugar	60 gm.	
Egg yolks	1 no.	
Whole egg	1 no.	
Custard powder	10 gm.	
Corn flour	5 gm.	
Unsalted butter	15 gm.	
Vanilla essence	½ tsp.	

(5 marks)

**Question 8**

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

(5 marks)

**Question 9**

(a) Explain the term “Meringue”. (2 marks)

(b) Describe **THREE (3)** types of meringue. (3 marks)

**Question 10**

Explain the steps of “Muffin method” and provide an example.

(5 marks)

**-THE END-**

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