

FINAL  
Examination Paper

(COVER PAGE)

Session	: <u>August 2017</u>
Programme	: <u>Diploma In Culinary Arts (DCA/DCAN) Diploma In Hotel Management (DHMN)</u>
Course	: <u>DCA1108/DHM1108: Pastry and Dessert</u>
Date of Examination	: <u>December 9, 2017 (Saturday)</u>
Time	: <u>5:00 pm – 7:00 pm</u>
Duration	: <u>2 Hours</u> Reading Time : <u>Nil</u>
Special Instructions	:
<b>SECTION A</b> : This section consists of <b>FIFTY (50)</b> questions. Answer <b>ALL</b> questions in the	
<b>OMR</b> sheet provided.	
<b>SECTION B</b> : <b>TEN (10)</b> short answer questions. Answer <b>ALL</b> questions.	
<b>IMPORTANT NOTE</b>	: <b>THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL</b>
Materials Permitted	: <u>Nil</u>
Materials Provided	: <u>OMR Sheets</u>
Examiner(s)	: <u>Syamsul Idham Musa &amp; Haslina Hussein,</u>
Moderator	: <u>En Muhamad Shah Kamal Ideris</u>

*This paper consists of 11 printed pages, including the cover page.*

INTI INTERNATIONAL COLLEGE

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)  
DIPLOMA IN HOTEL MANAGEMENT (DHM)  
DCA 1108 / DHM 1108: PASTRY & DESSERT  
FINAL EXAMINATION: AUGUST 2017 SESSION

**Section A: (50 marks)**

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

1. What is the function of salt in pie dough?
  - A. To make the crust fluffy
  - B. To make the crust flaky
  - C. Tenderizes the gluten and enhances the flavor
  - D. To make the crust chewy
  
2. The function of flour in a quick bread is \_\_\_\_\_.
  - A. to hydrate the chemical leavening agent
  - B. to provide protein for the gluten formation
  - C. to provide strength to hold air, steam or gas
  - D. B and C
  
3. Which of the following indicates over mixing and too much leavening?
  - A. Muffins with even crumb
  - B. Muffins that peak at the top rather than rounded
  - C. Muffins with tunnels or big holes
  - D. B and C
  
4. Protein in wheat flour is also known as \_\_\_\_\_.
  - A. muscle
  - B. elasticity
  - C. extensibility
  - D. gluten
  
5. Which of the following is true about biscuits?
  - A. the dough is kneaded
  - B. the dough can re-rolled several times
  - C. the biscuit cut outs are placed on a greased sheet
  - D. A and C

6. 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. Chiffons
  - B. Mousses
  - C. Bavarian creams
  - D. Soufflés
7. High gluten flour should have at least \_\_\_\_\_.
- A. 7% protein
  - B. 9% protein
  - C. 12% protein
  - D. 20% protein
8. All-purpose flour may be used for **EXCEPT**:
- A. Cakes.
  - B. Cookies.
  - C. Bread.
  - D. Gluten-free pastries.
9. A suitable baking temperature for muffins would be:
- A. 120°C.
  - B. 130°C.
  - C. 140°C.
  - D. 180°C.
10. Which of the following statement about flour is **TRUE**?
- A. Soft flour makes softer and lighter breads
  - B. Cornstarch makes softer and lighter breads
  - C. Hard flour makes harder breads
  - D. None of the above
11. Which of the following is true about creaming fat for cakes?
- A. Function is to entrap air.
  - B. Creaming mixes sugar with the fat
  - C. This functions as leavening
  - D. All the above
12. "Rubbing method" \_\_\_\_\_ in dough.
- A. encourages the development of gluten
  - B. encourages the development of elasticity
  - C. promotes aeration
  - D. promotes "mealy" or "flaky" effect

13. 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.
14. 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.
15. 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
16. Egg foams will become stable with the addition of \_\_\_\_\_.
- A. fat.
  - B. sugar.
  - C. shortening.
  - D. flour.
17. Over-whipped cream will produce \_\_\_\_\_.
- A. low fat milk.
  - B. yoghurt.
  - C. butter.
  - D. light and airy cream.
18. White in color and has a very high melting point. This best describes \_\_\_\_\_.
- A. flour.
  - B. shortening.
  - C. white butter.
  - D. white cream.
19. Lamination of fat in dough technique is used to make \_\_\_\_\_.
- A. fluffy cakes.
  - B. soft bread dough.
  - C. marbling cakes.
  - D. puff pastry.

20. Which of the following fats used to make a pastry will result in a mealy crust?
- A. Lard.
  - B. Shortening
  - C. Oil
  - D. Butter
21. Tart bases may be best made using the following doughs **EXCEPT**:
- A. Pâte sablée.
  - B. Pâte à choux.
  - C. Pâte breton.
  - D. Pâte sucrée.
22. Which statement is **FALSE** about the pastry dough?
- A. There is a higher proportion of flour to liquid.
  - B. There is a higher proportion of liquid to flour
  - C. The dough should be chilled prior to rolling
  - D. Only a small amount of flour should be used during the rolling process
23. When flavoring a liquid with a vanilla bean you should:
- A. Pastry Cream
  - B. English Custard
  - C. Chantilly Cream
  - D. Cream Brulee
24. Paris Brest is a pastry shaped like a \_\_\_\_\_.
- A. lightning.
  - B. banana.
  - C. cabbage.
  - D. bicycle wheel.
25. A mousse is made with \_\_\_\_\_.
- A. whipped cream
  - B. whipped whole egg
  - C. both whipped cream and whipped egg whites
  - D. all the above.
26. *Crème Chantilly* is made with \_\_\_\_\_.
- A. sweetened whipped cream.
  - B. sweetened whipped butter.
  - C. sweetened whipped egg whites.
  - D. all of the above.

27. Italian meringue is \_\_\_\_\_.
- A. whipped whole eggs with sugar.
  - B. whipped egg yolks with sugar.
  - C. whipped egg whites with sugar.
  - D. whipped egg whites with hot syrup.
28. French meringue is \_\_\_\_\_.
- A. whipped whole eggs with sugar.
  - B. whipped egg yolks with sugar.
  - C. whipped egg whites with sugar.
  - D. whipped egg whites with hot syrup.
29. Any soft or creamy dessert made light and fluffy by the addition of whipped cream and/or beaten egg whites is refer to \_\_\_\_\_.
- A. bavarian
  - B. chiffon
  - C. mousse
  - D. soufflé
30. In making short dough, the more fat is rubbed into flour \_\_\_\_\_.
- A. the more gluten will develop.
  - B. the more water is needed.
  - C. the more "sandy" the dough will become.
  - D. the more "chewy" the dough will become.
31. Which of the following aeration methods can be used to produce lightness in baked products.
- A. Chemical
  - B. Yeast leaven
  - C. Mechanical
  - D. All the above
32. 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
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. \_\_\_\_\_ made from egg whites and sugar warmed over a double boiler while beating.
- A. Common meringue
  - B. Swiss meringue
  - C. Italian meringue
  - D. French meringue
35. The majority of ingredients in the bakeshop are measured by weight, rather than by volume because measuring by weight is \_\_\_\_\_.
- A. faster
  - B. more sanitary
  - C. more accurate
  - D. more convenient
36. Whipped cream can use as a dessert \_\_\_\_\_, \_\_\_\_\_, and \_\_\_\_\_.
- A. base, topping, and frosting
  - B. topping, filling, and frosting
  - C. filling, topping, and garnishing
  - D. frosting, base, and garnishing
37. 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.
38. 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.
39. Mousses are \_\_\_\_\_.
- A. referred to sweet desserts only.
  - B. always with chocolate base.
  - C. always with cream.
  - D. always with meringue.

40. 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.
41. 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.
42. A paddle attachment for a mixer is suitable for \_\_\_\_\_.
- A. creaming butter.
  - B. kneading strong bread dough.
  - C. beating air into cream.
  - D. making meringue.
43. A hook attachment for a mixer is suitable for \_\_\_\_\_.
- A. creaming hard butter.
  - B. kneading strong bread dough.
  - C. sanding dough for tart base.
  - D. making meringue.
44. \_\_\_\_\_ is a custard baked in a pastry shell.
- A. Éclair
  - B. Soufflé
  - C. Cream puff
  - D. Quiche
45. Salt is usually added to eggs when making "egg wash" \_\_\_\_\_.
- A. to make the eggs more yellow in color.
  - B. to make the eggs shinier.
  - C. to make the texture more liquid.
  - D. to enhance the flavor of the eggs.
46. What ingredients are required to leaven a shortened cake?
- A. Egg
  - B. Baking soda
  - C. Shortening
  - D. All the above

47. Process of turning sugar to carbon is known as \_\_\_\_\_.

- A. caramelizing.
- B. carbonization.
- C. browning.
- D. maillard reaction.

48. There are rules to completely bake éclair and cream puff, **EXCEPT:**

- A. Start at low temperature 180°C for first 15 minutes.
- B. Reduce the heat to 190°C to finish baking.
- C. Products must be firm and dry before being removed from the oven.
- D. Don't remove too soon or cooled too quickly.

49. \_\_\_\_\_ is concentrated sugar cane juice.

- A. Molasses
- B. Brown sugar
- C. Corn syrup
- D. Sugar syrup

50. Pastry flour is suitable to use in preparing all item below, **EXCEPT:**

- A. Cookies
- B. Pie Pastry
- C. Hard Rolls
- D. Muffins

**Section B: (50 marks)**

**Instruction:** Answer **ALL** questions.

**SECTION B**

**Question 1**

Explain **THREE (3)** differences between flaky pie dough and mealy pie dough.

(6 marks)

**Question 2**

a) Define the term "Blind Baking".

(1 mark)

b) List down **THREE (3)** ways to blind bake a pie shell.

(3 marks)

**Question 3**

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

(5 marks)

**Question 4**

State any **FIVE (5)** categories of cookies.

(5 marks)

**Question 5**

Name any **FIVE (5)** dessert made by double cooked dough or pate a choux.

(5 marks)

**Question 6**

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

***Double cook dough***

Ingredients	Quantity	Method
Milk	114 gm	
Water	114 gm	
Salt	4 gm	
Sugar	5 gm	
Butter	101 gm	
Flour	128 gm	
Eggs	3 nos	

(5 marks)

**Question 7**

State **FIVE (5)** characteristics of tarts.

(5 marks)

**Question 8**

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

(5 marks)

**Question 9**

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

**Genoise**

Ingredients	Quantity	Method
Sugar	194 gm	
Soft flour	174 gm	
Eggs	4 nos	
Vanilla essence	½ tsp	
Melted butter	21 gm	

(5 marks)

**Question 10**

a) Identify the differentiation between meringue-type buttercream and French buttercream

(3 marks)

b) State any **TWO (2)** general rules in selection of icing.

(2 marks)

~ end of question ~

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