

FINAL
Examination Paper

(COVER PAGE)

Session : January 2016/February 2016

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

Course : DHM1108: Pastry And Dessert

Date of Examination : March 16, 2016 (Wednesday)

Time : 2:00 pm – 4:00 pm

Duration : 2 Hours Reading Time : Nil

Special Instructions :

SECTION A : This section consists of **FIFTY (50)** multiple choice questions. Answer **ALL** question in **OMR** sheet provided. **ONE (1)** mark per question.

SECTION B : Answer **ALL** questions.

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

Materials Permitted : Nil

Materials Provided : OMR Sheets, Answer Booklet

Examiner(s) : Chef Muhammad Haziq Muizzuddin Jamalulail, Haslina Hussein

Moderator : En Muhamad Shah Kamal Ideris

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHM/DHMN)
DHM1108: PASTRY AND DESSERT
FINAL EXAMINATION: JANUARY 2016/FEBRUARY 2016 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.

2. The French name _____ means “cabbage paste,” referring to the fact that cream puffs look like little cabbages.
 - A. sweet choux.
 - B. short choux.
 - C. pate a choux.
 - D. pate a choux.

3. A stirred custard and also called vanilla custard sauce.
 - A. Crème Anglaise.
 - B. Crème Brulee.
 - C. Crème Patisserie.
 - D. Crème Caramel.

4. Which of this following dessert is **NOT** made from choux paste?
 - A. Croquembouche.
 - B. Paris Brest.
 - C. Palmiers.
 - D. Cream puff.

5. The following ingredients may be measured by volume:
- A. Flour, milk, eggs.
 - B. Water, sugar, eggs.
 - C. Water, milk, butter.
 - D. Water, milk, eggs.
6. The following are example products made from double cooked dough **EXCEPT** :
- A. Éclairs.
 - B. Choux buns.
 - C. Choux swans.
 - D. Genoise.
7. In order for gluten to be developed :
- A. The proteins must first absorb vinegar.
 - B. The proteins must first absorb water.
 - C. The proteins must first absorb butter.
 - D. The proteins must first absorb margarine.
8. What are the three types of meringue
- A. Italian, Switzerland & French.
 - B. French, British & Italian.
 - C. French, Swiss & Italian.
 - D. Italian, British & Swiss.
9. Hard and brittle when cold, soft at room temperature and melts easily.
- A. Emulsified shortening.
 - B. Butter and margarine.
 - C. Regular shortening.
 - D. Oil.

10. Also known as _____ is made of three basic elements: crème anglaise, gelatin, whipped cream.
- A. chiffon
 - B. mousse
 - C. bavarian
 - D. soufflé
11. What is function of gluten in flour?
- A. Produces gas in a product as it is baked.
 - B. Gives structure and strength to baked goods.
 - C. Is a substance made up of the carbohydrates in wheat flour.
 - D. Forms small ball like structures in dough as it is mixed or kneaded.
12. Which of the following statement is true?
- A. "00" flour is only suitable for making cakes.
 - B. Corn starch is the same as corn flour.
 - C. All-purpose flour is actually an equal part mixture of strong and soft flour.
 - D. None of the above.
13. 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.
14. _____ 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

15. 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.
16. 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.
17. A type of pudding originated from Italy made by heating cream and milk with sugar adding flavorings and gelatin and chilled in molds until set. What dessert is this?
- A. Zabaione.
 - B. Panna Cotta.
 - C. Tiramisu.
 - D. Cassata.
18. 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.
19. 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.

20. Sablage technique is applied when making _____.
- A. cookies.
 - B. scones.
 - C. tart bases.
 - D. pie dough.
21. _____ 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. Baking powder
22. Double cooked dough technique is aimed at _____.
- A. producing crunchy pastries
 - B. producing airy pastries
 - C. producing spongy pastries
 - D. producing chewy pastries
23. _____ 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
24. 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

25. 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.
26. 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.
27. 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 is the ingredient is always 100 percent?
- A. Water
 - B. Milk
 - C. Eggs
 - D. Flour
28. Éclairs and cream puffs are made from dough called _____.
- A. choux paste
 - B. cream paste
 - C. short paste
 - D. sweet paste
29. Beating butter and sugar together to incorporate small bubbles of air is called _____.
- A. creaming
 - B. foaming
 - C. fermentation
 - D. emulsifying

30. The main structure builders in bread, cakes and cookies are _____.
- A. yeast and starch
 - B. fiber and starch
 - C. protein and starch
 - D. baking soda and baking powder
31. Shortening is made from _____.
- A. bleached butter
 - B. milk fat
 - C. white cream
 - D. none of the above
32. A firm and chewy baked product contains _____ gluten.
- A. no
 - B. a large amount
 - C. a medium amount
 - D. a small amount
33. The process by which yeast changes sugar into carbon dioxide is called _____.
- A. kneading
 - B. proofing
 - C. fermentation
 - D. knocking back
34. What is the purpose for covering the pastry cream with a piece of plastic film immediately after it is cooked?
- A. To prevent forming a layer of skin.
 - B. To make sure it is fresh and tasty.
 - C. To maintain its flavor and texture.
 - D. To maintain the color of the mixture.

35. "A cone-shaped cloth or plastic bag with an open end that can be fitted with metal or plastic tubes or tips of various shapes and sizes. Used for shaping and decorating with items such as icing and for filling certain kinds of pastries and other items". This statement refers to which utensil?
- A. Cake mold.
 - B. Pastry brush.
 - C. Baking tray.
 - D. Piping bag and nozzle.
36. Which one is not included in types of basic kinds of icing?
- A. Fondant.
 - B. Glazes.
 - C. Fudge-type icings.
 - D. Buttercream.
37. In preparing a soft and light cake, sponge method is used. There are three (3) types of methods that fall under sponge method **EXCEPT**:
- A. Creaming.
 - B. Chiffon.
 - C. Angel food.
 - D. Foaming.
38. Cakes that is made by using creaming method has a distinguish texture in comparison from using foaming method. Creaming method makes the cake's texture _____.
- A. fluffy
 - B. airy
 - C. coarser
 - D. crispy
39. Batters are essentially based on a mixture of flour and liquid. Batters have three (3) major characteristics **EXCEPT** :
- A. They must be baked and fried immediately.
 - B. They always have a creamy, semi liquid consistency.
 - C. They are prepared all at once.
 - D. None of the above

40. "Can be made in almost unlimited varieties by substituting others 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." This statement refers to _____.
- A. fritter
 - B. pancake
 - C. waffle
 - D. crepes
41. Bagged cookies can be defined as _____.
- A. soft dough to be forced through a pastry bag but stiff enough to hold its shape.
 - B. special molds are used to flatten the dough and, at the same time, stamp it with a design.
 - C. the rolls of dough may be made up in advance and stored.
 - D. cookies can easily be cut and baked as needed.
42. In preparing a Bavarian, accurate measurement of gelatin is important because _____.
- A. if not enough gelatin is used, the dessert will be too soft to hold its shape
 - B. to have a firm but soft texture.
 - C. if too much is used, it will be too firm and rubbery.
 - D. all of the above.
43. Mousse is being defined as a _____.
- A. soft or creamy dessert made light and fluffy by the addition of whipped cream and/or beaten egg whites.
 - B. dessert made using cream only.
 - C. dessert that is needed to be frozen before serving
 - D. frozen dessert.
44. In preparing pie, the pie crust is crucial and it must not be soggy and absorbing too much of the liquid from the pie filling. Soggy bottom can be avoided by _____.
- A. use high bottom heat to set the crust quickly, at least at the beginning of baking.
 - B. do not add hot fillings to unbaked crusts.
 - C. use dark metal pie tins, which absorb heat.
 - D. all of the above.

45. There are few types of pie filling that are usually being used by any bakers **EXCEPT**:
- A. Fruit filling.
 - B. Cream pie filling.
 - C. Chiffon pie filling.
 - D. None of the above.
46. The most common types of dough that are used to make tarts and pies are as listed below **EXCEPT**:
- A. Pâte brisée.
 - B. Pâte sucrée.
 - C. Pâte sable.
 - D. Pâte à foncer.
47. “This type of dough consists of flour, butter, water and a bit of salt. The key to of having a successful dough is to have all ingredients very cold. The flour should come out of the freezer, the butter should come out of the refrigerator and the water should be ice water cold”. The statement refers to which type of pie and tart dough?
- A. Pâte brisée.
 - B. Pâte sucrée.
 - C. Pâte sable.
 - D. Pâte à foncer.
48. Which of the following has approximately 11% protein?
- A. All-purpose flour.
 - B. Strong wheat flour.
 - C. Cake flour.
 - D. Soft flour.
49. Which one is an example of Bar Cookies?
- A. Chocolate chip cookies.
 - B. Biscotti cookies.
 - C. Macaroon.
 - D. Tuiles.

50. Which of the following ingredients is used for the preparation of basic meringue?
- A. Egg white and castor sugar.
 - B. Egg yolk and nib sugar.
 - C. Egg white and icing sugar.
 - D. Egg yolk and brown sugar.

SECTION B : (50 marks)

Instructions: This section consists of **TEN (10)** short answer questions. Answer **ALL** questions.

Question 1

Any substance in food that can cause illness or injury is called a hazard.

- (a) List **FOUR (4)** types of food hazards. (4 marks)
- (b) Describe, what do you understand about microorganism? (1 marks)

Question 2

- (a) List **FOUR (4)** kinds of microorganisms that can contaminate food and cause illness. (4 marks)
- (b) What is Pathogen? (1 mark)

Question 3

The pastry chef is responsible for creating baked goods and desserts for hotels, restaurants, cafes, and bakeries. The pastry chef is primarily responsible for creating desserts, but he or she can also be assigned to other tasks in the kitchen.

- List **FIVE (5)** of the most common tasks performed by a pastry chef: (5 marks)

Question 4

List and describe uses of these utensils.

1. Sheet or Bun Pan
2. Portioning scale
3. Digital scale
4. Palette knife
5. Bench knife

(5 marks)

Question 5

What are the differences between Flaky pie dough and Mealy pie dough?

——(5 marks)

Question 6

What are the differences between pies and tarts?

(5 marks)

Question 7

Briefly explain:

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

(5 marks)

Question 8

What are the purposes of sugar or sweetening agents in baking?

(5 marks)

Question 9

Gluten development is important especially in the process of making bread products.

- (a) Define and explain 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-

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