

FINAL
Examination Paper

(COVER PAGE)

Session : January 2017

Programme : Diploma In Hotel Management.(DHMN)

Course : DHM1108: Pastry and Dessert

Date of Examination : March 7, 2017 (Tuesday)

Time : 8:00 am -10:00 am

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

Examiner(s) : Chef Haslina Hussein, Chef Nur Adilah

Moderator : En Muhamad Shah Kamal Ideris

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

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DHM1108: PASTRY AND DESSERT
FINAL EXAMINATION: JANUARY 2017 SESSION

SECTION A: (50 marks)

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

1. The method of cooking to prepare puddings are _____, _____, and _____.
 - A. frying, broiling and steaming
 - B. baking, roasting and boiling
 - C. steaming, baking, and boiling
 - D. steaming, baking and broiling

2. All of the answer below are examples of custard pudding, **EXCEPT** :
 - A. Crème brulee
 - B. Egg custard
 - C. Bavarian
 - D. Cream caramel

3. Steamed pudding must be covered with a greased paper to prevent condensing of water from the cooked products if not the food become _____ and _____.
 - A. discolored and tasteless
 - B. soggy and discolored
 - C. soggy and tasteless
 - D. stiff and soggy

4. In serving a puddings dish, it must be balance in terms of _____, _____, _____ and _____.
- A. taste, texture, color and nutritive value.
 - B. texture, color, filling and flavor.
 - C. texture, color, flavor and nutritive value.
 - D. color, nutritive value, texture and ingredients.
5. Fruit flan is an example of _____.
- A. starch thickened pudding
 - B. baked pudding
 - C. cream pudding
 - D. milk pudding
6. The pastry of savory pudding is made of a _____ base. It is filled with meat, chicken etc.
- A. suet
 - B. crust
 - C. layered
 - D. milky
7. Cornstarch pudding is a type of starch thicken pudding. It also known as blancmange. It will consist of _____, _____, _____ and thickened with _____.
- A. cream, honey, vanilla essence and cornstarch.
 - B. cream, sugar, flavoring and cornstarch.
 - C. milk, sugar, flavoring and cornstarch.
 - D. milk, honey, flavoring, cream.

8. Which of the following statement is FALSE in preparing custards, puddings and sauces.
- A. Water bath will help to keep the baking temperature constant and prevent side custard from burning .
 - B. Liquid added to eggs must be hot and boil.
 - C. Cook slowly on slow heat if not custard will burn and curdle.
 - D. Bain-marie used for cream caramel and cream brulee to bake custard evenly.
9. _____ 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. Milk puddings
 - C. Bound with gelatin
 - D. Baked pudding
10. The following ingredients may be measured by volume:
- A. water, milk, eggs.
 - B. flour, milk, eggs.
 - C. water, sugar, eggs.
 - D. water, milk, butter.
11. Vanilla has originated from _____ and widely grown in _____ and is surrounding islands.
- A. Peru, Mexico
 - B. France, Peru
 - C. Columbia, Madagascar
 - D. Mexico, Madagascar

12. *This type of pudding are served hot and accompanied by sauced. Usually it less often served, and then only in cold weather, because it usually rather heavy and filling.*
The above statement is refer to creamed pudding. Which of the following answer is the true example for the statement?
- A. Cream brulee
 - B. Butterscotch pudding
 - C. Bread butter pudding
 - D. Semolina pudding
13. 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. baking or stewing.
 - C. baking or braising.
 - D. baking or steaming
14. 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
15. The three basic elements in making Bavarois are _____, _____, and _____.
- A. milk, gelatin and whipped cream.
 - B. crème anglaise, eggs and gelatin.
 - C. gelatin, whipped cream and sugar.
 - D. crème anglaise, whipped cream and gelatin.

16. _____ method will based on egg-white foams and contains no fat.
- A. Creaming
 - B. Blending
 - C. Angel food
 - D. Chiffon
17. _____ 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
18. Low fat cakes is also known as _____.
- A. high-fat cake
 - B. foam-type cake
 - C. creaming cake
 - D. angel cake
19. Two stage method was called as 'two-stage' because _____.
- A. eggs are added in two stages.
 - B. all dry items are added in two stage.
 - C. liquid are added in two stage.
 - D. fats are added in two stage.
20. High-fat or shortened cakes are prepared by using _____ method and _____ method.
- A. blending method and chiffon method
 - B. foaming method and creaming method
 - C. two-stage method and creaming method
 - D. creaming method and angle food method

21. Conventional method is the other name of _____ method.
- A. creaming
 - B. blending
 - C. angel food
 - D. chiffon
22. Do not open the oven or disturb the cakes until it has finish rising and partially brown. Disturbing the cakes before they are set may _____.
- A. cause it to fall.
 - B. cause it to turn dark.
 - C. cause it to become hard.
 - D. cause it to cook unevenly.
23. _____ icing are stable and hold up well on cakes in storage. It is a type of rich and cooked icing besides heavy and thick, and maybe flavored with a variety of flavored.
- A. Foam-type icing
 - B. Fudge-type icing
 - C. Buttercream
 - D. Flat-type icing
24. The following guidelines will help to avoid cake failures, **EXCEPT**:
- A. Mould must be covered with aluminum foil.
 - B. Preheat the ovens.
 - C. Do not let pans touch each other in the oven.
 - D. Bake at the correct temperature.
25. A sugar syrup that is crystallized to a smooth, creamy white mass is refer to _____.
- A. royal icing
 - B. fudge-type icing
 - C. foam-type icing
 - D. fondant

26. 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
27. _____ is a mixture of heavy cream and melted chocolate. It is used like other glazes to give a thin, shiny coating to cakes and other desserts.
- A. Ganache
 - B. Royal icing
 - C. Glaze
 - D. Buttercream
28. Flat icing also called as _____.
- A. cooked icing
 - B. royal icing
 - C. decorator icing
 - D. water icing
29. Sheet cakes are ideal for volume service because they require little labor to bake, ice, and decorate. The tiny cakes cut from sheet cakes are refer to _____.
- A. cupcakes
 - B. petit fours
 - C. swiss roll
 - D. chiffon cake
30. It is similar to flat icing, and used almost exclusively for decorative work. It made with egg whites, which make it hard and brittle when dry.
- A. Foam-type icing
 - B. Royal icing
 - C. Fudge-type icing
 - D. Buttercream

31. _____ dough generally contains higher proportions of fat, sugar, and sometimes eggs.
- A. Laminated
 - B. Flaky
 - C. Lean
 - D. Rich
32. Choose the examples of lean dough products.
- i. French bread
 - ii. Danish pastry
 - iii. Soft rolls
 - iv. Pizza dough
- A. i and ii
 - B. ii and iii
 - C. iii and iv
 - D. i and iv
33. In yeast dough production, coagulation of proteins and gelatinization of starches will occur during the _____ process.
- A. baking
 - B. portioning
 - C. rounding
 - D. proofing
34. Make-up and panning is one of the steps in yeast dough production. The process in this step is where _____.
- A. rounded portions of dough are allowed to rest on the bench for 10 to 15 minutes.
 - B. dough are divided into pieces of uniform weight, according to the product being made.
 - C. dough is shaped into loaves or rolls and placed in pans or on baking sheets.
 - D. bread was removed from pans and cooled rapidly on racks.

35. _____ is a continuation of the process of yeast fermentation that will increase the volume of the shaped dough.
- A. Rounding
 - B. Benching
 - C. Proofing
 - D. Baking
36. The range of temperature to bake lean breads are at higher temperature between _____.
- A. 200 to 220°C
 - B. 220° to 240°C
 - C. 190° to 200°C
 - D. 175° to 200°C
37. In order for gluten to be developed:
- A. The proteins must first absorb vinegar.
 - B. The proteins must first absorb margarine.
 - C. The proteins must first absorb oil.
 - D. The proteins must first absorb water.
38. _____ is a type of flaky pastry is made by strong flour, eggs and water. It the stretched by hand into very thin, and transparent sheet.
- A. strudel
 - B. sugar crust
 - C. phyllo
 - D. puff pastry

39. There are rules in order 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.

40. The French term for éclair paste or choux paste is _____.

- A. pate a choux
- B. pate a éclair
- C. pate a brisee
- D. pate a sable

41. Pate a choux means _____.

- A. cream puff
- B. cabbage paste
- C. crust paste
- D. puff paste

42.



The above product is _____.

- A. Cream puff
- B. Éclair
- C. Paris Brest
- D. Paris roll

43. "This part of eggs is fragile and porous. It allows odors and flavors to be absorb by the egg."

The statement was referred to _____.

- A. shell
- B. yolk
- C. air cell
- D. white egg

44. White eggs will start to coagulate at temperature between _____.

- A. 65°C - 69°C
- B. 60°C - 70°C
- C. 60°C - 65°C
- D. 62°C - 70°C

45. Egg yolks' color may range from light to dark yellow, and it will depend on _____.

- A. age of the chicken
- B. diet of the chicken
- C. temperature of the egg
- D. genetic of the chicken

46. _____ is a custard baked in a pastry shell.

- A. Cream puff
- B. Quiche
- C. Éclair
- D. Mousse

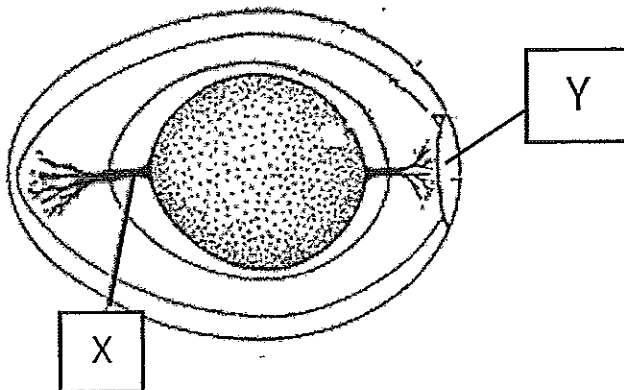
47. Grade ___ eggs is suitable used for fried or poached eggs.

- A. C
- B. B
- C. A
- D. AA

48. The cases of _____ food poisoning have been caused by raw or uncooked eggs.

- A. E.coli
- B. Botulism
- C. Campylobactor
- D. Salmonella

Question 49 and 50 will refer to the picture below:



49. X is refer to _____.

- A. Shell
- B. Yolk
- C. Chalazae
- D. Air cell

50. Y is refer to _____

- A. Shell
- B. Thin white
- C. Chalazae
- D. Air cell

SECTION B : (50 marks)

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

Question 1

Sweet pudding can be classified into **FIVE (5)** types. Milk pudding is one of the example of sweet pudding. Describe characteristics and give examples of milk puddings.

(5 marks)

Question 2

List any **FIVE (5)** utensils used in pastry kitchen.

(5 marks)

Question 3

Differentiate between strong flour and weak flour. Do provide example of flour for both types.

(5 marks)

Question 4

Icing is an important part for cakes decoration. List any **FIVE (5)** types of basic icing.

(5 marks)

Question 5

State any **FIVE (5)** types of sugar.

(5 marks)

Question 6

Identify the **FIVE (5)** general steps in making éclair paste:

(5 marks)

Question 7

Name any **FIVE (5)** dessert made by choux paste.

(5 marks)

Question 8

List any **FIVE (5)** function of eggs in baking.

(5 marks)

Question 9

(a) State **THREE (3)** market forms of eggs.

(3 marks)

(b) Define the **TWO (2)** basic custard below:

1. Stirred custard
2. Baked custard

(2 marks)

Question 10

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

(5 marks)

-THE END-

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