



**FINAL**  
Examination Paper

(COVER PAGE)

Session : January 2014

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

Course : DHM1108 : Pastry and Desserts  
HMG1111: Basic Patisserie

Date of Examination : March 10, 2014 (Monday)

Time : 2:00 pm – 4:00 pm Reading Time: Nil

Duration : 2 Hours

Special Instructions :

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

**Section B: Answer ALL short essay 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 Lee Teik Liang

Moderator : Mr Muhamad Shah Kamal bin Ideris



**INTI**

INTERNATIONAL COLLEGE PENANG (507232-U)  
LAUREATE INTERNATIONAL UNIVERSITIES

FINAL  
Examination Paper

(COVER PAGE)

Session : JANUARY 2014

Programme : DIPLOMA IN HOTEL MANAGEMENT (DHM) &  
CULINARY ARTS (DCA) PROGRAMME

Course : DHM 1108 / HMG 1111 : PASTRY AND DESSERT

Date of Examination : 10 MARCH 2014

Time : 2.00pm – 4.00pm Reading Time : Nil

Duration : 2 Hours

Special Instructions :

This paper consists of **TWO (2) SECTIONS**. Answer **ALL** the questions from **SECTION A (Answer In OMR Sheet)** and **SECTION B (Answer in Booklet)**

Materials permitted :

Nil

Materials provided :

OMR Sheet & Answer Booklet

Examiner(s) :

SYAMSUL IDHAM BIN MUSA

Moderator :

MUHAMAD SHAH KAMAL BIN IDERIS

*This paper consists of 13 printed pages, including the cover page*

INTI INTERNATIONAL COLLEGE SUBANG

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN/DHM)  
DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)  
DHM1108: PASTRY & DESSERT  
HMG1111: BASIC PATISSERIE  
FINAL EXAMINATION: JANUARY 2014 SESSION

**Section A**

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

1. State the flour that is appropriate for making bread.
  - A. Low protein flour.
  - B. Medium protein flour.
  - C. All-purpose flour.
  - D. Cookie flour.
  - E. High protein.
  
2. Three of the following terms are names for the same product. Which one is not?
  - A. Pastry cream.
  - B. English cream.
  - C. Crème anglaise.
  - D. Vanilla custard sauce.
  - E. None of the above.
  
3. The principles of sugar cooking contained all of the following information **Except:**
  - A. If melted sugar continues to cook, it will eventually caramelize, darken, and burn.
  - B. One pint (one pound) of water is needed to dissolve and cook three to four pounds of sugar.
  - C. Syrup cooked to a high temperature will be softer when it is cooled than syrup cooked to a low temperature.
  - D. The principle of sugar cooking is simple: A solution of sugar and water is boiled to evaporate part of the water.
  - E. None of the above

4. Dessert syrups \_\_\_\_\_.
- A. are simple syrups plus flavoring
  - B. are used to moisten and flavor some cakes
  - C. may be flavored with extracts or liquors
  - D. may be flavored with lemon or orange rind
  - E. all of the above
5. Which of the following would not help prevent crystallization in cooked syrup?
- A. Adding a teaspoon of sugar crystals.
  - B. Adding corn syrup.
  - C. Adding cream of tartar.
  - D. Washing down the sides of the saucepan with a brush dipped in water.
  - E. Covering the pan when the syrup first comes to a boil and allowing it to boil for several minutes.
6. The most accurate method to determine the desired doneness of syrup is by \_\_\_\_\_.
- A. using a candy thermometer
  - B. carefully watching the color of the syrup as it changes from clear to dark
  - C. dropping a little syrup into a bowl of cold water and checking the hardness of the cooled sugar
  - D. dipping a spoon into the syrup, removing it carefully, and measuring the length of the thread of hardened syrup that is produced
  - E. none of the above
7. Which of the following series of stages of doneness in sugar cooking is arranged in the correct least done → most done order?
- A. Thread → hard ball → crack → caramel.
  - B. Caramel → crack → hard ball → thread.
  - C. Thread → caramel → crack → hard ball.
  - D. Caramel → hard ball → thread → crack.
  - E. Thread → caramel → hard ball → crack.
8. State the baking temperature of common baked products.
- A. 300
  - B. 400
  - C. 220
  - D. 150
  - E. 180

9. What does whole wheat flour suggest to the user?
- A. Only the starch.
  - B. Every part of the grain.
  - C. The wheat bran taken out.
  - D. The wheat germ taken out.
  - E. None of the above.
10. What is the correct way of storing eggs?
- A. Pointed end down.
  - B. Pointed end sideways.
  - C. Pointed end up.
  - D. It does not matter which way.
  - E. Turned every day.
11. Chopping board are prevented from slipping on table tops by putting it on a \_\_\_\_\_.
- A. dry cloth
  - B. wet cloth
  - C. dry sponge
  - D. wooden plank
  - E. rubber mat
12. When preparing peeled apples for baking, the **BEST** practice is to \_\_\_\_\_.
- A. to keep them covered in salted water
  - B. just leave them as it is
  - C. roll them in sugar
  - D. keep them cold
  - E. none of the above
13. State what type of apples are correct for baking/cooking.
- A. Washington Reds
  - B. NZ Pacific Rose
  - C. Fuji Apples
  - D. Golden Delicious
  - E. Granny Smith

14. When serving desserts, the correct amount per portion is:

- A. 100ml
- B. 200ml
- C. 300ml
- D. 400ml
- E. More than 500ml

15. What is the test to determine whether unshelled eggs are fresh?

- A. Submerge in water.
- B. Spinning the egg.
- C. Judge by holding.
- D. Color of shell.
- E. Smell.

16. Stock syrup in the pastry kitchen means \_\_\_\_\_.

- A. bones + water
- B. sugar + water
- C. bones + water + vegetables
- D. vegetables + water
- E. white roux + milk

17. State the meaning of caster sugar.

- A. Coarse granulated sugar
- B. Rock sugar
- C. Fine granulated sugar
- D. Confectioner's sugar
- E. Powdered sugar

18. State the difference between strong and soft flour.

- A. Taste
- B. Flavor
- C. Color
- D. Price
- E. Gluten content

19. A royale is otherwise known as \_\_\_\_\_.
- A. pastry cream
  - B. liquid custard
  - C. milk curd
  - D. cheese mixture
  - E. liquid cream
20. State the method of cooking a royale:
- A. Roasting
  - B. Baking
  - C. Boiling
  - D. Baked in bain-marie
  - E. Grilling
21. Describe a caramel:
- A. Brownded sugar
  - B. Yellow sugar
  - C. Cooked sugar
  - D. Burnt sugar
  - E. Sticky sugar
22. A puree is basically \_\_\_\_\_.
- A. blended fruit
  - B. chopped fruit
  - C. shredded fruit
  - D. sliced fruit
  - E. stewed fruit
23. Which set of words completes the following sentence correctly? Baked custard and crème anglaise are similar because they \_\_\_\_\_ and different because \_\_\_\_\_.
- A. are both cooked in the oven, only one contains a flavoring
  - B. contain the same ingredients, one is not stirred and one is stirred
  - C. have the same consistency when done, they contain different ingredients
  - D. consist of a liquid thickened by eggs and corn starch, one uses whole eggs and the other uses egg whites
  - E. none of the above

24. A pannacotta is an Italian dessert that can also be described as a \_\_\_\_\_.
- A. cream mousse
  - B. milk jelly
  - C. italian jelly
  - D. vanilla cream
  - E. italian ice cream
25. A compote is also known as \_\_\_\_\_.
- A. stewed meat
  - B. carrot soup
  - C. poached fruits
  - D. boiled fruits
  - E. stewed fruits
26. Give the other name for non-stick paper.
- A. Greaseproof paper
  - B. Plain paper
  - C. Baking paper
  - D. Parchment paper
  - E. Wax paper
27. Which of the following are a list of dairy products Except:
- A. Yoghurt, milk, cheese
  - B. Cream, lassi, sour cream
  - C. Ice cream, butter, margarine
  - D. Cheesecake, mozzarella, mascarpone
  - E. Cheddar, brie, parmesan
28. Baking powder is a combination of sodium bicarbonate and \_\_\_\_\_.
- A. tartaric acid
  - B. ascorbic acid
  - C. calcium carbonate
  - D. aluminium bicarbonate
  - E. carbon dioxide

29. Pastry cream can be used as a \_\_\_\_\_.
- A. custard sauce
  - B. filling for cream pies
  - C. cake and pastry filling
  - D. bun and bakery filling or topping
  - E. all of the above
30. Gelatin is used to set a liquid and is a derivative of the \_\_\_\_\_ and \_\_\_\_\_ of animals.
- A. flesh, skins
  - B. bones, blood
  - C. skins, hair
  - D. legs, head
  - E. organs, bones
31. When opening a can, the lid must be cut off \_\_\_\_\_.
- A. half way
  - B. three-quarter way
  - C. all the way
  - D. all the way but leave a tiny bit
  - E. one third way
32. As Chef Jimmy prepares his famous crème anglaise, he is very careful to \_\_\_\_\_.
- A. heat the sauce to 195°F (89°C)
  - B. heat the sauce in a double boiler and stir it constantly
  - C. beat the scalded milk into the beaten eggs and sugar all at once
  - D. cool the sauce slowly by turning off the heat but leaving the pan on the stove
  - E. none of the above
33. If crème anglaise accidentally curdles, you should \_\_\_\_\_.
- A. throw it out and start a new batch immediately
  - B. return it to a boil and stir in several beaten egg yolks
  - C. stir in an ounce of cold milk, pour it in a blender, and blend it at high speed
  - D. either b or c
  - E. none of the above

34. To test baked custard for doneness, you must insert a thin-bladed knife about an inch or two from the center, rather than directly into the center. Why is this done?
- A. Piercing the center of custard will leave a large, unsightly hole.
  - B. The custard will fall if it is pierced in the center at the end of its baking time.
  - C. The center will continue to cook for a few minutes after the custard has been removed from the oven.
  - D. Either b or c.
  - E. All of the above.
35. \_\_\_\_\_ are the correct material to handle hot trays or pans.
- A. Wet cloth
  - B. Slightly damp service towel
  - C. Any dry cloth
  - D. Apron
  - E. Chef's cap
36. When opening an oven door, you should always \_\_\_\_\_ the door.
- A. stand in front
  - B. stand away from
  - C. stand behind
  - D. wait a while beside
  - E. it does not matter
37. Agar-agar is derived from \_\_\_\_\_.
- A. Meat and bones of animals
  - B. Sap from plants
  - C. Pith and seeds of apples
  - D. A type of seaweed
  - E. Leaves of plants
38. Chef Rossetti was giving a lecture on how to prepare a mousse. Which of the following did she not say?
- A. There are many kinds of bases for mousses.
  - B. Because there are so many varieties of mousses, it is impossible to give a specific rule for classifying all of them.
  - C. It is important to fold egg whites and/or whipped cream into a hot base so that they coagulate to make the mousse firmer and more stable.
  - D. A general rule is that a mousse is any soft or creamy dessert that is made light and fluffy by the addition of whipped cream, beaten egg whites, or both.
  - E. Either c or d.

39. Vanilla pods are harvested from specie of the \_\_\_\_\_ plant and the best quality comes from Madagascar.
- A. orchid
  - B. rose
  - C. vanilla
  - D. cinnamon
  - E. creeper
40. The boiling temperature of water \_\_\_\_\_ when salt is added to the liquid.
- A. decreases
  - B. stabilizes
  - C. increases
  - D. fluctuates
  - E. does not change
41. Which of the following is not a dessert sauce?
- A. syrup
  - B. granité
  - C. fruit purée
  - D. custard sauce
  - E. fruit compote
42. The difference between a cupcake and a muffin is \_\_\_\_\_.
- A. a cupcake has an icing top whereas a muffin does not
  - B. a cupcake is softer than a muffin
  - C. a cupcake is sweeter than a muffin
  - D. a cupcake heavier than a muffin
  - E. a cupcake is crispier than a muffin
43. Recipes that involves flour, cocoa powder and baking powder \_\_\_\_\_.
- A. need not be sieved together
  - B. sieved separately
  - C. must be sieved together
  - D. flour must sieve but the rest no need
  - E. only cocoa powder and baking powder to sieve

44. Custard powder is made using annatto, vanilla and \_\_\_\_\_.
- A. wheat flour
  - B. wholemeal flour
  - C. corn flour
  - D. rice flour
  - E. yellow colouring
45. Jams are usually made with \_\_\_\_\_.
- A. fruit, sugar and corn flour
  - B. fruit, honey and gelatin
  - C. fruit, brown sugar and custard powder
  - D. fruit, sugar and pectin
  - E. fruit, sugar and wheat flour
46. Duck eggs are not popular to use in pastry products because of its \_\_\_\_\_.
- A. gamey flavor
  - B. tough texture
  - C. foamy property
  - D. setting property
  - E. color
47. Stock syrup (sugar syrup) is used mainly in the pastry kitchen and they are used to \_\_\_\_\_.
- A. add sweetness to cakes
  - B. add moistness to cakes
  - C. add flavor to cakes
  - D. extend shelf life to cakes
  - E. prevent fungus
48. The raising agent for choux paste is \_\_\_\_\_ which means you cannot open the oven for the first 15 minutes of baking.
- A. baking powder
  - B. yeast
  - C. steam
  - D. bacteria
  - E. eggs

49. To prevent a skin from forming on a freshly cooked pastry cream, you should always \_\_\_\_\_ after cooking.
- A. cover the cream
  - B. leave open to cool
  - C. seat in ice bath
  - D. put in fridge
  - E. none of the above
50. Chopping boards must be placed next to each other with a gap in between because \_\_\_\_\_.
- A. it will look better
  - B. it will prevent fungus growth
  - C. it will be easier to remove
  - D. the racks are made that way
  - E. it looks professional

### Section B

**Instructions :** This section consists of **TEN (10)** short answer questions. Answer **ALL** questions. **FIVE (5)** marks for each question.

#### Question 1

Explain the purpose of a leavening agent and provide **THREE (3)** examples of leavening agents. (5 marks)

#### Question 2

List **FIVE (5)** products made from strong flour. (5 marks)

#### Question 3

Give an explanation of what is often described as a pudding and provide **THREE (3)** examples. (5 marks)

#### Question 4

List down **FIVE (5)** characteristics of a good dessert. (5 marks)

**Question 5**

Describe the **THREE (3)** characteristics of a good cake and **TWO (2)** reasons that cause a cake's texture to become tough and too solid.

(5 marks)

**Question 6**

List any **FIVE (5)** ingredients needed in the preparation of pastry cream.

(5 marks)

**Question 7**

State the **TWO (2)** ways of preventing cakes from sticking during baking and the position the cakes in oven's rack when baking.

(5 marks)

**Question 8**

Define 'Meringues'.

Explain each of this;

- (i) French Merinque
- (ii) Swiss Meringue
- (iii) Italian Meringue

(5 marks)

**Question 9**

What is 'Gluten'?

Explain how to controlling gluten for adjusting its development?

(5 marks)

**Question 10**

Define terms:

- (a) Whole milk
- (b) Whipping cream
- (c) Butter
- (d) Margarine
- (e) Cheese

(5 marks)

**-THE END-**