



<b>QUALIFICATION: BACHELOR OF CULINARY ARTS</b>	
<b>QUALIFICATION CODE: 07BCNA</b>	<b>LEVEL: 6</b>
<b>COURSE: CULINARY ARTS 1: PASTRY, BAKERY AND DESSERTS</b>	<b>COURSE CODE: CAP 610S</b>
<b>DATE: JUNE 2022</b>	<b>SESSION: Paper 1</b>
<b>DURATION: 3 Hours</b>	<b>MARKS: 133</b>

## **FIRST OPPORTUNITY EXAMINATION PAPER**

**EXAMINER: MRS CHRISTIANE WISCHNOWSKY**

**MODERATOR: MR RALF HERRGOTT**

**THIS EXAMINATION PAPER CONSISTS OF 3 PAGES  
(INCLUDING THIS FRONT PAGE)**

### **INSTRUCTIONS**

1. Answer **all questions**.
2. Read all the questions carefully before answering.
3. Marks for each question are indicated at the end of each question.
4. Please ensure that your writing is legible, neat and presentable.

### **PERMISSABLE MATERIALS**

1. n/a

- Question 1:** (Historical background) **6 Marks**  
 What historical event did beer production make to the process of bread making and what impact did it have on the bread? Explain.
- Question 2:** (Organization/ Baking and pastry careers) **4 Marks**  
 What are the personal characteristics that are important for the success of bakers and pastry chefs?
- Question 3:** (Hygiene) **9 Marks**  
 Name the 3 main food hazards categories that can occur in a bakery and give two examples of each category.
- Question 4:** (Ingredients) **8 Marks**  
 What is the difference between Stone grinding and roller milling? Explain in detail.
- Question 5:** (Ingredients) **4 Marks**  
 What are the four functions of fats in baked goods?
- Question 6:** (Ingredients) **7 Marks**  
 What kinds of chemical leaveners are used in the bakeshop and how do they work in principal?
- Question 7:** (Equipment) **8 Marks**  
 What are the principal types of dough-handling equipment used in the bakeshop? Name 4 of them and describe in brief how they work.
- Question 8:** (Basic Baking principles) **8 Marks**  
 Describe the following terms in detail and explain what role it plays in the formation of the dough/ baked good?
- 8.1 Oxidation (4)
- 8.2 Leavening (4)
- Question 9:** (Understanding Yeast doughs) **6 Marks**  
 What are the three major purposes of mixing yeast doughs? Explain briefly.
- Question 10:** (Lean Yeast doughs) **10 Marks**  
 What is the procedure for the straight dough mixing method and how is it different to the modified straight dough method and why?
- Question 11:** (Sponges and Pre -ferments) **7 Marks**  
 How does a baker start and maintain a sourdough starter? Describe in detail.
- Question 12:** (Rich yeast doughs) **8 Marks**  
 What is the rolling-in procedure for laminated yeast doughs? Describe how to make a laminated dough such as Croissants or Danish Pastry.
- Question 13:** (Deep fried desserts, pancake and waffles) **7 Marks**  
 What are Crepes and for which preparations can they be used for? Explain what crepes are and mention some of the desserts that can be made from crepes.
- Question 14:** (Basic Syrups, Creams and sauces) **10 Marks**  
 Explain the effects of fat, sugar, and temperature and other factors on the whipping of egg whites into foams. Outline the guidelines/procedures for making meringues.

**Question 15: (Pastry Basics)**

**8 marks**

What is puff pastry, how does the leavening mechanism work and how is it made? Describe in brief what characterizes puff pastry and the basic principles of making it.

**Question 16: (Cake Mixing and Baking)**

**8 Marks**

Outline the procedure of making a cake with the creaming (conventional) method.

**Question 17: (Cookies)**

**6 Marks**

What factors cause a cookie to be crisp? Name 3 and explain

**Question 18 (Frozen Desserts)**

**9 Marks**

What is the difference between ice cream, sorbet and still frozen ice cream (parfait)? Explain in detail.



**TOTAL**

**133 Marks**