



<b>QUALIFICATION:</b> BACHELOR OF CULINARY ARTS	
<b>QUALIFICATION CODE:</b> 07BCNA	<b>LEVEL:</b> 6
<b>COURSE:</b> CULINARY ARTS 1: PASTRY, BAKERY AND DESSERTS	<b>COURSE CODE:</b> CAP 610S
<b>DATE:</b> JULY 2022	<b>SESSION:</b> Paper 2
<b>DURATION:</b> 3 Hours	<b>MARKS:</b> 138

## **SECOND OPPORTUNITY/ SUPPLEMENTARY 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**  
Describe the first grain foods in history and how they lead to the first leavened ancient bread?
- Question 2:** (Formulas/ Bakeshop Math) **10 Marks**  
What type of information would you find in standardized formulas or recipes? Name 5 of them and explain in brief.
- Question 3:** (Ingredients) **9 Marks**  
What are the main components of wheat flour? Name the main components with their respective nutrient groups.
- Question 4:** (Ingredients) **6 Marks**  
What are the six functions of sugar in baked goods?
- Question 5:** (Ingredients) **8 Marks**  
What are the advantages and disadvantages of using butter in baked goods? Name two of each and explain them.
- Question 6:** (Equipment) **10 Marks**  
List and describe 5 small, specialized equipment used in the bake shop and pastry department and explain in brief what they do.
- Question 7:** (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?
- 7.1 Air cell formation (4)
- 7.2 Hydration (4)
- Question 8:** (Lean Yeast doughs) **12 Marks**  
Three basic mixing techniques are used for most yeast products. Name and explain the purpose of mixing and the 3 basic mixing methods in brief and explain the different effects they have on fermentation time as well as the final structure of the bread and or yeast product.
- Question 9:** (Sponges and Pre -ferments) **6 Marks**  
What are the advantages of using a sponge or yeast pre-ferment to make bread doughs? Name 3 advantages and explain them in brief.
- Question 10:** (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 11:** (Quick Breads) **8 Marks**  
What is the difference between the biscuit method and the muffin method when making quick breads? Explain in brief.
- Question 12:** (Basic Syrups, Creams, and sauces) **10 Marks**  
What is pastry cream, and how is it made? Explain step by step how pastry cream is made.
- Question 13:** (Pies) **6 Marks**  
Describe step by step on how to make a pie dough.

**Question 14: (Pastry Basics)**

**8 Marks**

Describe in easy-to-follow steps on how to make choux paste/éclair pastry?

**Question 15: (Cake Mixing and Baking)**

**8 Marks**

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

**Question 16: (Custards, Puddings and Mousses)**

**6 Marks**

What is a Panna cotta and how is it made? Explain

**Question 17: (Frozen Desserts)**

**9 Marks**

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

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**TOTAL**

**138 Marks**