



PAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY

FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION: BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BCNA	LEVEL: 6
COURSE CODE: CAP 610S	COURSE NAME: CULINARY ARTS 1: PASTRY, BAKERY AND DESSERTS
SESSION: JULY 2024	PAPER: THEORY (PAPER 2)
DURATION: 3 HOURS	MARKS: 138

SECOND OPPORTUNITY EXAMINATION QUESTION PAPER	
EXAMINER(S)	MS. D GRÜNER
MODERATOR:	MR. R HERRGOTT

INSTRUCTIONS
<ol style="list-style-type: none">1. Answer ALL the questions.2. Read all the questions carefully before answering.3. Number the answers clearly

THIS QUESTION PAPER CONSISTS OF 3 PAGES (Including this front page)

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 Oxidation (4)

7.2 Leavening (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