



NAMIBIA 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: JUNE 2024	PAPER: THEORY (PAPER 1)
DURATION: 3 HOURS	MARKS: 132

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

INSTRUCTIONS
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: (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)** **4 Marks**
What are the main components of wheat flour?
- 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 Hydration (4)
- 8.2 Air cell formation (4)
- Question 9: (Understanding Yeast doughs)** **12 Marks**
Name the 12 steps of yeast dough production.
- 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)** **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 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)** **5 Marks**
State 5 examples of deep-fried desserts and pastries.

Question 14: (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 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)

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

6 Marks

Question 18 (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

132 Marks