



**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 610 S	COURSE NAME: CULINARY ARTS 1: PASTRY, BAKERY AND DESSERTS
SESSION: MAY/JUNE 2025	PAPER: THEORY (PAPER 1)
DURATION: 3 HOURS	MARKS: 138

FIRST OPPORTUNITY EXAMINATION QUESTION PAPER	
EXAMINER(S)	MRS. LERISCHIA GOAGOSES
MODERATOR:	MR. RALF HERRGOTT

INSTRUCTIONS
<ol style="list-style-type: none">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

N/A

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 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.