



**UTHM**

Universiti Tun Hussein Onn Malaysia

**UNIVERSITI TUN HUSSEIN ONN MALAYSIA**

**FINAL EXAMINATION  
SEMESTER I  
SESSION 2019/2020**

COURSE NAME : BAKERY PRODUCTS  
TECHNOLOGY

COURSE CODE : BWD 30403

PROGRAMME CODE : BWD

EXAMINATION DATE : DECEMBER 2019/JANUARY 2020

DURATION : 3 HOURS

INSTRUCTION : ANSWER ALL QUESTIONS

**TERBUKA**

THIS QUESTION PAPER CONSISTS OF **THREE (3)** PAGES

- Q1** Many choices of fats are available in the market. Each has distinctive properties that make it suitable for different purpose in baked goods.
- (a) List **FOUR (4)** general functions of fat. (4 marks)
  - (b) Discuss the advantages and disadvantages of using butter in high-fat cakes. (6 marks)
  - (c) Shortening generally consists of nearly 100% fat. Compare and contrast between regular shortening, high-ratio plastic shortenings and high-ratio liquid shortenings. (10 marks)
- Q2** The quality of cakes depends on many factors including the right ratio in cake ingredients and mixing methods.
- (a) For the purpose of getting the right ratio, cake ingredients can be classified according to four functions such as toughness, tenderizer, dryers and moisteners. Give **ONE (1)** example of each function. (4 marks)
  - (b) In the concept of cake formulation, apply a common practice in the following cake formula modification.
    - (i) Grade B is replaced by Grade AA egg (2 marks)
    - (ii) Liquid sugar is replaced by coarse sugar (2 marks)
    - (iii) Shortening is replaced by butter. (2 marks)
  - (c) Mixing procedure is important to produce homogenous mixture of cake batter. Propose **FIVE (5)** precautions to prevent a cake batter from curdling or separating. (10 marks)

**TERBUKA**

- Q3** Doughnuts are deep fried dough products that are traditionally sweet. They are often dusted with sugar, filled with jelly or cream or coated with glaze or frosting.
- (a) Explain how yeast-raised doughnuts are handled differently from other yeast product such as breads and rolls. (5 marks)
- (b) Two yeast-raised doughnuts formulas have some quantities of fat and milk, but one has more sugar than the other. Which one do you expect would require a higher temperature of frying? Elaborate your answer. (7 marks)
- (c) Compare and contrast the formula and method of yeast-raised doughnuts and a cake-type doughnut? (8 marks)
- Q4** Pies and tarts are the most remarkable products of the bakeshop. Both crusts featured flour and fat interacting to create a buttery starch. At their core, the filling may be sweet or savoury, usually fruit-based, sometimes with custard.
- (a) Describe the difference between mealy pie dough and flaky pie dough. (3 marks)
- (b) Explain the purposes of docking shell before the tart are baked. (4 marks)
- (c) Determine how to prevent soggy or undercooked bottom piecrust. (6 marks)
- (d) Many pie and tart fillings depends on starch for thickening. Elaborate why pregelatinized starch is preferred from conventional starch. (7 marks)
- Q5** Artisan bread is superior in taste, texture, appearance and aroma to its mass produced counterpart.
- (a) What do bakers mean by the term artisan bread? Give **ONE (1)** example from local bakeries. (6 marks)
- (b) Differentiate between fermenting artisan bread dough and fermenting conventional bread dough. (6 marks)
- (c) Elaborate the term of autolyze and how to mix bread dough using the technique called autolyze. (8 marks)

-END OF QUESTIONS-