



THE COUNCIL OF COMMUNITY COLLEGES OF JAMAICA
ASSOCIATE OF SCIENCE EXAMINATION

SEMESTER II – 2019 MAY

PROGRAMME: HOSPITALITY AND TOURISM MANAGEMENT
COURSE NAME: FUNDAMENTALS OF BAKING
CODE: FBEV1201
YEAR GROUP: ONE
DATE: FRIDAY, 2019 MAY 10
TIME: 9:00 A.M. – 11:00 A.M.
DURATION: 2 HOURS
EXAMINATION TYPE: FINAL

This Examination Paper has 7 Pages

INSTRUCTIONS:

- 1. ANSWER ALL QUESTIONS FROM SECTION A**
- 2. ANSWER ANY TWO (2) QUESTIONS FROM SECTION B**

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SECTION B

Instruction: In the booklet provided, answer any TWO (2) questions in this section.

Question 1

- A. Discuss **THREE (3)** ways in which gluten development can be controlled. (9 marks)
- B. Briefly describe **SEVEN (7)** stages of the baking process. (21 marks)

(Total 30 marks)

Question 2

- A. Calculate the weights required for ingredients of a white cake listed below. Be sure to show all calculations.

Cake flour	– 3 lbs (100%)
Baking powder	4%
Shortening	50%
Sugar	100%
Salt	1%
Milk	75%
Egg whites	33%
Vanilla	2%

(14 marks)

- B. With reference to the formula above, how much of each ingredient would be needed for total yield of a 5 1/4 lb batter? Your calculations should be evident.

(16 marks)

(Total 30 marks)

Question 3

- A. Describe **FOUR (4)** methods of cake making. (12 marks)
- B. Indicate **FOUR (4)** factors that contribute to curdling in baked products. (8 marks)
- C. Identify **FIVE (5)** faults, and possible causes, in cake making. (10 marks)

(Total 30 marks)

Question 4

- A. State any **THREE (3)** functions of each of the following ingredients used in baked goods:
- i. Fat
 - ii. Sweeteners
 - iii. Eggs
 - iv. Flour
- (12 marks)**
- B. Only slight gluten development is desirable in most quick breads made by using both muffin and biscuit methods. Elaborate.
- (10 marks)**
- C. Suggest **TWO (2)** factors that contribute to each of the following cookie characteristics:
- i. Crispness
 - ii. Softness
 - iii. Chewiness
 - iv. Spread
- (8 marks)**
- (Total 30 marks)**

END OF EXAMINATION