INTERNATIONAL UNIVERSITY OF EAST AFRICA
'Learning to Succeed'

FACULTY OF BUSINESS MANAGEMENT

END OF SEMESTER EXAMINATIONS - APRIL 2025

PROGRAMME: BTHM
YEAR/SEM: YEAR 2/SEMESTER 2
COURSE CODE: BTHM 2202
NAME: PASTRY AND BAKERY

DATE:
TIME:

INSTRUCTIONS TO CANDIDATES:

SECTION A

SECTION A IS COMPULSORY AND CARRIES 40 MARKS

Question 1:

Wheat stands as one of the most essential cereal grains globally, valued for its versatile applications in various culinary endeavors, particularly in baking. Understanding the composition, classification, and characteristics of wheat and its derived flours is pivotal for achieving desired outcomes in bakery products.

Wheat, revered for its mild, nutty flavor, comprises predominantly carbohydrates, with smaller proportions of proteins, minerals, vitamins, and water. The quality of wheat, which directly impacts flour quality, is influenced by factors such as soil, seed quality, climate, farming techniques, and manure application.

Wheat yields two primary types of flour: hard flour, derived from hard wheat, and soft flour, obtained from soft wheat. Hard flour, rich in protein, is favored for high-structured products like yeast-based pastries, while soft flour, with lower protein content, is ideal for low-structured delicacies such as cakes and biscuits.

Good quality flour is characterized by its creamish white color, strength (determined by gluten content), tolerance to fermentation, high absorption power, and uniformity in usage. Various types of flours are milled from wheat kernels, each serving specific purposes in baking.

The wheat kernel consists of the endosperm, germ, and bran. The endosperm, primarily composed of starch and gluten-forming proteins, is pivotal for bread-making. The germ, rich in nutrients, sprouts to form a new plant, while the bran serves as a protective covering.

Flour comprises starch, moisture, proteins (albumin, globulin, gliadin, glutenin), sugar, lipids, and enzymes (alpha and beta amylase). Proper storage of flour is crucial to maintain its quality, with factors like ventilation, temperature, humidity, and protection from contaminants playing significant roles.

Considering the detailed insights into wheat and flour composition, classification, and characteristics provided above:

a) Name two flours which are not having gluten content (5marks)

b) critically analyze the importance of understanding these aspects in the context of modern baking practices. (15 marks)

c) Discuss how variations in wheat quality and flour characteristics influence the selection and utilization of flours in different bakery applications, emphasizing the significance of quality control measures in ensuring consistency and excellence in bakery products. (10 marks)

d) As a baker provide a detailed description on how to store baked products.(10marks)

Question 2:

Create a three course dessert menu suitable for a five star hotel restaurant menu. The

restaurant serves approximately sixty customers at dinner and has two pastry chefs available for service. Your response should include a good variety of commodities, nutritional diversity and be cost aware.

a) Answer must include a written justification as to why you choose this menu. (20marks)

b) Explain why HACCP is so important to the successful management of a pastry section.(20marks)

SECTION B

ATTEMPT ANY THREE QUESTIONS; EACH CARRING 20 MARKS

Question 1:

Write short notes on the following terminologies as used in pastries. (@4marks)

a) Baking

b) Blind baking

c) Icing

d) parchment

Crumbing

Question 2:

a) Define the term shortening.(4marks)

b) State shortly why it is called shortening.(4marks)

c) Explain three difference between butter and margarine.(12marks)

Question 3:

Name and briefly describe one product that may be produced from choux pastry from each of the following categories (@ 5marks)

a) Savory item

b) Afternoon Tea pastries

c) Centre piece

d) Plated dessert

Question 4:

Explain how cocoa butter may be used in the following chocolate techniques (@5 marks)

a) To adjust Consistency

b) To add color

c) Moulding

d) Spraying.

Question 5:

a) Make a list of ingredients required to produce a chicken pie(5marks)

b) Describe the steps involved in preparation and production of chicken pie(12marks)

c) Identify one finish of the product produced above(3marks)

Question 6:

The manager of your establishment has requested that the pastry section introduce an Afternoon Tea menu to increase revenue. Evaluate the implication under the following headings: (@5 marks)

a) Menu

b) Cost

c) Marketing

d) Viability

Question 7:

a) Briefly describe the following costs and give two examples of each@ 4 marks

i) variable costs

ii) fixed costs

iii) staff costs

b) explain the meaning of the following terms.

i)gross profit

ii) net profit

Question 8:

a) Explain the term Light Induced Flavour (3marks)

b) Explain the difference between natural and artificial flavours.(7marks)

c) When a chef is preparing food; flavour should be one of the main considerations. Discuss.(10marks)

Question 9:

Identify with their function major equipment in the kitchen under the following headings.

a)10Large equipment(10marks)

b) 10 small equipment

(10marks)

Question 10:

a) What do you understand by Measuring and Preparation Tools as applied in pastry? (2marks) b) Identify any seven Measuring and Preparation Tools explaining their usage in bakery. (18marks)

Question 11:

As a pastry and bakery student identify and describe

a) Any three types of Pastry (3marks)

b) Any seven Baking Techniques (7marks)

c) Any ten factors to consider when staring up a new pastry and bakery shop.(10marks)

Question 12:

a) list and describe 10 specialized equipment used in the bake and pastry shop (10marks)

b) explain in brief the use of any five identified above(10marks)