



ZIMBABWE

MINISTRY OF HIGHER AND TERTIARY EDUCATION

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL FOUNDATION CERTIFICATE

IN

BAKERY STUDIES

SUBJECT: Bakery Theory

PAPER NO: 147/S01

OCTOBER/NOVEMBER 2012 EXAMINATION

REQUIREMENTS

Answer sheets

INSTRUCTIONS TO CANDIDATE

Answer all questions.

This paper consists of 4 printed pages.

SECTION A

QUESTION 1

- a) List four (4) types of fats used in pastry – work. (4 marks)
- b) Name four (4) different ways of incorporating fat into pastry. (4 marks)
- c) Name two (2) products of choux pastry. (2 marks)

QUESTION 2

- a) State one (1) effect of the following on yeast mixtures
 - i) Salt
 - ii) High temperature (2 marks)
- b) Explain the following steps in bread making
 - i) Creaming
 - ii) Fermentation
 - iii) Proving
 - iv) Knocking back (8 marks)

QUESTION 3

Explain the uses of the following in the bakery section.

- a) Palette knife
- b) Pastry board
- c) Dredger
- d) Icing bag
- e) Patty tins (10 marks)

QUESTION 4

- a) Discuss the duties of the following bakery personnel.
 - i) Confectioner
 - ii) Baker
 - iii) Partissier (6 marks)
- b) Give four attributes of the bakery personnel. (4 marks)

SECTION B

QUESTION 5

- a) State the uses of the following flours in bakery.
- i) Soft flour (2 marks)
 - ii) Strong flour (2 marks)
 - iii) Corn flour (2 marks)
- b) i) List any five (5) types of essences used in cake making. (5 marks)
- ii) State any three (3) colourings used in bakery. (3 marks)
- iii) Give any four (4) types of sugar used in baking (2 marks)
- iv) Explain the factors that affect the baking temperature during the baking process. (4 marks)

QUESTION 6

- a) List four (4) methods of cake making. (4 marks)
- b) State the method of cake-making used to prepare the following.
- i) Ginger bread (1 mark)
 - ii) Swiss roll (1 mark)
 - iii) Queen cakes (1 mark)
 - iv) Coffee gateau (1 mark)
 - v) Rock cakes (1 mark)
 - vi) Madeira cake (1 mark)
- c) i) Define the term 'raising agent'. (2 marks)
- ii) Name three classes of raising agents and give one example of each. (6 marks)
- iii) Discuss two ways in which air introduced into flour mixtures. (2 marks)

QUESTION 7

Good hygienic practices are vital in all catering establishments:

- a)
 - i) List down five (5) points on personal hygiene. (5 marks)
 - ii) Define food spoilage. (2 marks)
 - iii) Identify any two (2) causes of food poisoning. (2 marks)
 - iv) Explain how one can prevent food poisoning. (1 mark)
- b) Identify any two (2) responsibilities of the employer towards health and safety. (2 marks)
- c) Explain any two (2) points of safety regulations on the following.
 - i) Flour (2 marks)
 - ii) Equipment (2 marks)
- d) State any four (4) characteristics of bakery clothing. (4 marks)

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