



MAASAI MARA UNIVERSITY

**REGULAR UNIVERSITY EXAMINATIONS
2023/2024 ACADEMIC YEAR**

FIRST YEAR SECOND SEMESTER

**SCHOOL OF NATURAL RESOURCES TOURISM
AND HOSPITALITY**

**BACHELOR OF HOTEL & HOSPITALITY
MANAGEMENT**

COURSE CODE: HHM 1210-1

**COURSE TITLE: FUNDAMENTALS OF PASTRY
AND BAKERY**

DATE: 16/5/2024

TIME: 1100-1300 HRS

INSTRUCTIONS TO CANDIDATES

Answer questions **ONE** and any other **TWO** questions.

SECTION A

Question one

- a) Define "mouthfeel" and factors that influence the overall sensation of eating. **(3mks)**
- b) Differentiate between a head baker and a master baker. **(2mks)**
- c) Identify four segments of the baking sector and their key characteristics **(4mks)**
- d) Explain the significance of mixing methods in baking and how they impact the final volume, appearance, and texture of baked goods. **(5mks)**
- e) Explain how a pastry chef or baker exerts control in the baking process. **(3mks)**
- f) Explain three reasons customers seek modified desserts and how this impacts pastry chefs. **(3mks)**

Question two.

- a) Customers are demanding healthier desserts? Explain this statement with examples **(8 mks)**
- b) Explain the five primary tastes detected by taste buds on the tongue. **(5mks)**
- c) Give examples of four types of food that are rich in umami. **(2mks)**

Question three.

Briefly explain the ten stages for yeast bread production. **(15mks)**

Question four.

- a) Identify five bakeshop ingredients and their role in the baking process. **(10mks)**
- a) Explain the three mixing methods used in making quick breads. **(3mks)**
- a) Identify any two faults in rolled-in dough and how to troubleshoot them **(2mks)**

Question five

- a) Explain four conversion problems when measuring ingredients. **(8mks)**
- b) Highlight seven rules of knives safety. **(7mks)**

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