Strand 11 - Bakery Food Production

Types of wheat flour

|  |  |
| --- | --- |
| Bread |  |
| All Purpose |  |
| Pastry/Cake |  |

Function of the following:

|  |  |
| --- | --- |
| Flour |  |
| Sugars |  |
| Fats |  |
| Leavening |  |
| Salt |  |
| Liquid |  |

What does rancid mean in regards to fats?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Describe each of the following types of leavening:

|  |  |
| --- | --- |
| Cake Yeast |  |
| Active Yeast |  |
| Instant Rise Yeast |  |
| Starter |  |
| Baking Soda |  |
| Baking Powder |  |
| Eggs |  |
| Steam |  |

Describe the following functions of eggs:

|  |  |
| --- | --- |
| Structure |  |
| Emulsification |  |
| Leavening |  |
| Flavor |  |
| Color |  |

What is a flat of eggs? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Describe each type of cookie

|  |  |
| --- | --- |
| Crisp |  |
| Soft |  |
| Chewy |  |

What technique is used to make most cookies? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Describe or give examples of each shape of cookie

|  |  |
| --- | --- |
| Drop |  |
| Rolled |  |
| Molded or Pressed |  |
| Icebox or Refrigerator |  |
| Sheet or Pan |  |
| Bar |  |

How do you store cookies?

|  |  |  |
| --- | --- | --- |
|  |  |  |

Quick bread types

|  |  |  |
| --- | --- | --- |
| Type | Ratio | Example |
| Pour Batter |  |  |
| Drop Batter |  |  |
| Soft Dough |  |  |

Quick Bread Mixing Methods

|  |  |
| --- | --- |
| Biscuit |  |
| Blending/Muffin |  |
| Creaming |  |

Storage of quick breads:

Other Doughs:

|  |  |
| --- | --- |
| Puff Pastry |  |
| Phyllo |  |
| Pate a Choux |  |

What are the steps in making chocolate?

|  |  |  |
| --- | --- | --- |
| 1 | 2 | 3 |
| 4 | 5 |
| 6 | 7 |

Describe the following types of chocolate:

|  |  |
| --- | --- |
| Unsweetened |  |
| Semi-Sweet |  |
| Milk Chocolate |  |
| White Chocolate |  |
| Cocoa Powder |  |
| Dutch-Processed Cocoa |  |