Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_

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? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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 |  |

Describe the following types of yeast breads:

|  |  |
| --- | --- |
| Lean Dough |  |
| Rich Dough |  |
| Rolled-in Dough |  |

Describe the 3 mixing methods for yeast dough:

|  |  |  |
| --- | --- | --- |
| Straight-Dough | Modified Straight Dough | Sponge Method |
|  |  |  |

Tips for packaging and storing yeast breads:

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

What does the ratio 3-2-1 refer to in pie and pastry dough?

|  |  |  |
| --- | --- | --- |
| 3 | 2 | 1 |

Why is vegetable shortening the ideal fat for pie dough?

What happens if you over mix pie crust?

What is a pie shell that is baked empty called?

Identify the following pie fillings:

|  |  |  |  |
| --- | --- | --- | --- |
| Pie | How made | Examples | Storage |
| Cream |  |  |  |
| Custard |  |  |  |
| Chiffon |  |  |  |
| Fruit |  |  |  |

Identify the different types of cakes

|  |  |
| --- | --- |
| High Fat or Shortened | Low-Fat or Foam |
|  |  |
|  |  |
|  |  |

Define the following mixing methods of cakes

|  |  |
| --- | --- |
| Creaming |  |
| Blending |  |
| Sponge/Foam |  |
| Angel Food |  |
| Chiffon |  |

How do you store cakes?

Identify the following frostings/icings

|  |  |
| --- | --- |
| Buttercream |  |
| Foam/Boiled |  |
| Fondant |  |
| Fudge |  |
| Ganache |  |
| Glaze |  |
| Royal Icing |  |

What are the purposes of icing?

|  |
| --- |
| 1 |
| 2 |
| 3 |

How do you store frosting/icing?