Baker

1. Cake pans with removable bottoms are called

   A deck oven.
   B rack oven.
   C springform pans.
   D tube pan.

2. To cut croissants quickly from rolled-out dough you would use a

   A roller docker
   B roller cutter
   C cake ring
   D horizontal mixer

3. Which of the following is NOT found in a kernel of wheat?

   A Bran
   B Gluten
   C Protein
   D Starch

4. An ingredient that will help oil or fat and water mic and stay blended.

   A Solvent
   B Gluten
   C Emulsifier
   D Starch

5. Why are some pastries baked double panned

   A To bake even
   B Even and consistent
   C Allows gluten to relax
   D To create a more even bake

6. Drop batter (drop biscuits)

   A 1 part liquid: 2 parts flour
   B 1 part liquid: 1 part flour
   C 1 part liquid:1 part flour
   D 1 part liquid: 3 parts flour

7. Which combination of ingredients will produce a firm and less-rich custard?

   A Half-and-half and whole eggs
   B Skim milk and whole eggs
   C Heavy cream and egg yolks
   D Whole milk and whole eggs

8. Pie crusts that are baked before being filled are said to be baked _____.

   (A) blind
   (B) open
   (C) full
   (D) half-baked

9. What is the difference between puff pastry and croissant dough?

   (A) Croissant dough bakes into more layers than does puff pastry.
   (B) Croissant dough contains yeast and puff pastry does not.
   (C) Puff pastry contains yeast and croissant dough does not.
   (D) Puff pastry is made using higher-protein flour than is croissant dough.

10. Which of the following techniques can be used to reduce the spread of cookies?

    (A) Flour the pan after greasing it.
    (B) Bake the cookies at a lower temperature.
    (C) Sprinkle confectioner's sugar on the pan.
    (D) All

11. When ice cream is churn frozenit increases in volume because air has been mixed in. The increase in volume is called

    (A) Parfait
    (B) Profterole
    (C) Overrun
    (D) Egg

12. Imp. technique in the production of most doughs. After mixing or kneading, gluten becomes stretched and tight. @ this point it becomes difficult to work or mold the dough. A period of rest or relaxation allow the gluten strands to become used to their new length and shape, and they become less tight.

    (A) Dough Relaxation
    (B) Neither
    (C) Coagulation
    (D) Mature Dough

13. The dough's gluten later becomes smooth and elastic.

    (A) Hydration
    (B) Retarding
    (C) Rounding
    (D) Final Development Phase

1019. Pancakes and waffles are examples of

A Flavorings
B Thickeners
C Degrasser
D Quickbreads

1020. various enzymes, found in flour and in some malts that convert starch into sugar

A sucrose
B invertase
C diastase
D zymase

1021. the outer protective coating of the kernel; 14.5% fiber, B vitamins and minerals

A Hard Wheat
B Endosperm
C Germ
D Bran

1022. A french regional bread made in the shape of a trellis or ladder?

A Baguette
B Ciabatta
C Fougasse
D Poolish

1023. In order to make a pie crust easier to roll, thoroughly _____ it before using.

A warm
B chill
C flatten
D bake

1024. (1) Any fat used in baking to tenderize the product by shortening gluten strands. (2) A white, tasteless, solid fat that has been formulated for baking or deep-frying.

A Shortening
B Creaming
C Shortbread
D Spun Sugar

1025. Uses an electric or ceramic element heated to such a high temperature that it gives off waves of radiant heat that cook the food.

A Kneading
B Convection cooking
C Microwave cooking
D Infrared cooking

1026. Yeast-raised doughnuts are mixed with the method.

(A) Milk solids
(B) Tempering
(C) Modified straight dough.
(D) Any

1027. Salt weakens what?

(A) Poolish
(B) Leavener
(C) Flour
(D) Gluten

1028. Why is it not recommended to refrigerate breads and yeast products?

(A) it will dry out faster, not last as long
(B) it will become too hard and inedible.
(C) it will become soggy and lose its flavor.
(D) it will ferment too quickly and spoil.