Chapter 19 Introduction to Baking Study Guide

1.Baker’s Ingredients Matching

A. Sweeteners \_\_\_\_\_\_cornstarch, flour and eggs

B .Fats/Shortening \_\_\_\_\_\_baking powder,baking soda, yeast and steam

C. Additives \_\_\_\_\_\_water,milk, honey, butter,molasses,eggs and cream

D. Thickeners \_\_\_\_\_\_Sugar and syrups

E. Flavorings \_\_\_\_\_\_butter and oils

F. Liquids \_\_\_\_\_\_food coloring

G. Leaveners \_\_\_\_\_\_extracts and spices

2. Strengtheners are used for \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

3. Types of Wheat Flour Matching

A.Cake Flour \_\_\_\_\_\_\_hard wheat flour, breads,gluten content 13.5% to 14%

B.All Purpose Flour \_\_\_\_\_\_\_coarsly ground, fine texture,pastas, gluten content over 13.5%

C.Bread Flour \_\_\_\_\_\_\_soft, smooth texture, pure white, gluten content 7% to 9%

D.Durum Flour \_\_\_\_\_\_\_cookies and biscuits, gluten content 10% to 12%

E.Pastry Flour \_\_\_\_\_\_\_cookies, biscuits, muffins, gluten content 9% to 10%

F.Semolina Flour \_\_\_\_\_\_\_strong flour, bread, hard rolls, gluten content 12.5% to 13.5%

4. List 6 things that Fats/shortenings do in cooking.

a.\_\_\_\_\_\_\_\_\_\_\_\_ b.add \_\_\_\_\_\_\_\_\_\_\_\_\_\_ c. stays \_\_\_\_\_\_\_\_\_\_\_ longer

d. impact \_\_\_\_\_\_\_\_\_\_\_ texture e. rubbed, cut or \_\_\_\_\_\_\_\_\_\_\_\_ to have flaky texture

f.\_\_\_\_\_\_\_\_\_\_\_\_ to make soft, smooth and cake-like

5. List the 7 types of Sweeteners below.

a. \_\_\_\_\_\_\_\_\_\_\_\_ sugars b.sugar \_\_\_\_\_\_\_\_\_\_\_ c\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

d.\_\_\_\_\_\_\_\_\_\_ sugar e.\_\_\_\_\_\_\_ syrup f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_ g.\_\_\_\_\_\_\_ syrup

6. Define what Leaveners do in cooking.

A.\_\_\_\_\_\_\_\_\_\_ or batter rising B.\_\_\_\_\_\_\_\_carefully C.\_\_\_\_\_\_\_\_\_\_, organic and physical

7. Matching of types of leaveners

A.Baking Powder \_\_\_\_\_\_angel food cake, meringue and souffle

B.Baking Soda \_\_\_\_\_\_sponge cakes

C. Yeast \_\_\_\_\_\_eggs with or without sugar

D.Physical Leavener \_\_\_\_\_\_cream puffs and pie crusts

E. Creaming Method \_\_\_\_\_\_produces carbon dioxide gas,batter rises

F. Foaming Method \_\_\_\_\_\_introduce air into batter so air expands during baking

G. Steam \_\_\_\_\_\_fat and sugar, cakes and cookies

H. Whole Egg Foam \_\_\_\_\_\_baking soda and acid with inactive ingredient

I. Egg White Foam \_\_\_\_\_ microscopic fungus, ferment, organic leavener

8. Name the 5 thickeners commonly used in baking.

a.\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_d.\_\_\_\_\_\_\_\_\_\_\_\_\_e.\_\_\_\_\_\_\_\_\_\_\_\_

9. Flavorings add \_\_\_\_\_\_\_\_\_ and color.

10. Name the 5 common flavorings used in baking.

a.\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_ c.\_\_\_\_\_\_\_\_\_\_\_\_ d.\_\_\_\_\_\_\_\_\_\_\_\_ e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

11. Name the 10 common spices used in baking.

a.\_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_c.\_\_\_\_\_\_\_\_\_\_\_\_\_d.\_\_\_\_\_\_\_\_\_\_\_\_\_e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_

f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_g.\_\_\_\_\_\_\_\_\_\_\_\_\_h.\_\_\_\_\_\_\_\_\_\_\_\_\_i.\_\_\_\_\_\_\_\_\_\_\_\_\_\_j.\_\_\_\_\_\_\_\_\_\_\_\_\_

12. Name the 3 things salt is used for in baking.

a.\_\_\_\_\_\_\_\_\_\_\_\_\_ flavor b. Improves \_\_\_\_\_\_\_\_\_\_\_ c. controls yeast \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

13. Extracts are \_\_\_\_\_\_\_\_\_\_\_\_oils including \_\_\_\_\_\_\_\_\_\_\_\_, almond and vanilla bean.

14. Name the 7 liquids commonly used in baking.

a. \_\_\_\_\_\_\_\_\_\_\_\_\_b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_d.\_\_\_\_\_\_\_\_\_\_\_\_

e.\_\_\_\_\_\_\_\_\_\_\_\_\_f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ oils

15. Matching of Baking Percentages

A. Formulas \_\_\_\_\_\_\_proportion of 100%

B. Proportions \_\_\_\_\_\_\_other ingredients calculated in relation to flour

C.Flour \_\_\_\_\_\_\_standarized recipes for bakery products

D. Baker’s Percentage \_\_\_\_\_\_\_(weight of ingredient divided by weight of flour X100%

E. Percent of Ingredient \_\_\_\_\_\_\_form of percentages

16. Converting Baking Yields fill in the blanks.

1. \_\_\_\_\_\_\_\_\_\_\_\_weight of ingredient
2. Change ingredient percentage to \_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_ by weight of flour
4. \_\_\_\_\_\_\_\_\_\_dry ingredients before mixing

17. Fill in blanks on information on cookies below.

1. \_\_\_\_\_\_\_\_\_\_ baked food
2. Flour and \_\_\_\_\_\_\_
3. Small, \_\_\_\_\_\_\_\_\_\_\_ and round
4. \_\_\_\_\_\_\_\_\_\_\_\_ and appetizing
5. \_\_\_\_\_\_\_\_\_\_\_\_\_ oven is a gentler environment
6. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and shape
7. \_\_\_\_\_\_\_\_\_\_\_\_\_ is how far cookie spread during baking

18. Matching on types of cookies

A. Icebox Cookies \_\_\_\_\_biscotti, 3 or 4 bars of dough,length of baking pan

B. Molded Cookies \_\_\_\_\_chocolate chip or oatmeal raisin, dropped from spoon

C. Bagged Cookies \_\_\_\_\_decorated sugar cookies and shortbread,cut from stiff dough

D.Dropped Cookies \_\_\_\_\_peanut butter cookies,mold stiff dough by hand

E. Bar Cookies \_\_\_\_\_roll dough into log,chill and slice before baking

F. Rolled Cookies \_\_\_\_\_brownies, butterscotch brownies or blondies

G. Sheet Cookies \_\_\_\_\_lady fingers, macaroons and tea cookies

19. Fill in blanks on quick breads below.

a. Any baked good not \_\_\_\_\_\_\_\_\_\_\_\_\_\_ by yeast or eggs

b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ leaveners

20. Name 7 of the quick breads.

a.\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_d.\_\_\_\_\_\_\_\_\_\_\_\_ bread

e.\_\_\_\_\_\_\_\_\_\_\_\_f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ g.\_\_\_\_\_\_\_\_\_ bread

21. Name the 3 methods of mixing quick breads.

a.\_\_\_\_\_\_\_\_\_\_\_\_\_\_method

B.\_\_\_\_\_\_\_\_\_\_\_\_\_ method

C.\_\_\_\_\_\_\_\_\_\_\_\_ method

22. Fill in the blanks on using the creaming method to make quick breads.

A.\_\_\_\_\_\_\_\_\_\_ creamed with sugar

B.\_\_\_\_\_\_\_\_\_\_\_\_ mixer with paddle attachment

C.mix until \_\_\_\_\_\_\_\_\_\_\_\_\_\_

D. Add \_\_\_\_\_\_\_\_\_\_ ingredients gradually

E. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ chip or raisin spice muffins

23. Fill in the blanks on using the muffin method to make quick breads.

A. \_\_\_\_\_\_\_\_\_\_\_ melted fat and dry ingredients

B. mix by \_\_\_\_\_\_\_\_\_\_\_ or use paddle attachment

C.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, blueberry \_\_\_\_\_\_\_\_ and pancakes

24. Fill in the blanks on using the biscuit method to make quick breads.

A. solid \_\_\_\_\_\_\_ cut into flour by hand

B.\_\_\_\_\_\_\_-size pieces

C. use very \_\_\_\_\_\_\_ ingredients

D.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ biscuits and \_\_\_\_\_\_\_\_\_\_\_\_ biscuits