Unit 12 Study Guide Culinary 2

Know the following for the test:

1.Know what a semiliquid mixture containing flour, liquid, and other ingredients is called.

2. Know which method for preparing cake batters is used to make yellow butter cake.

3.Know which method for preparing cake batters is used to make angel food cake.

4. Know which method for preparing cake batters is used to make devil's food cake.

5.Know which method for creating cake batters creams fat and sugar first, before liquid and dry ingredients are added.

6. Know which method for creating cake batters uses an egg foam structure.

7. Know which method for creating cake batter mixes fat with dry ingredients and a portion of the liquid, then adds the remaining liquids.

8. Know which type of cake contains more sugar than flour in the recipe.

9. Know which type of icing is made of sugar and fat and can be colored, flavored, or both.

10. Know which type of icing is made with hot sugar syrup.

11. Know which type of icing is uncooked, dries brittle, is a mixture of confectioner's sugar and egg whites, and can be colored.

12. Know which type of icing is cooked by combining sugar, water, and a glucose or corn syrup and may be used with specialty and wedding cakes.

13.Know which type of icing is a smooth mixture of chocolate and cream.

14. Know which type of icing is usually drizzled rather than spread.

15. Know another name for laminated dough.

16. Know which type of icing becomes a shiny, nonsticky coating when dried.

17. Know what is the main ingredient in soufflés.

18. Know what type of dough is used to make pie crust.

19. Know what the procedure for preparing a prebaked pie shell is called.

20. Know which dough is used to make puff pastries.

21. Know which dough is used most often to create cream puffs and éclairs.

22. Know which type of icing should not be used on cakes that will be frozen.

23.Know what is the main leavening agent in soufflés.

24.Know what are the ingredients and proportions in 3-2-1 dough.

25. Know which type of flour should be used when baking pies.

26. Know what piercing the pie shell before baking is called.

27. Know which type of dough is used to make croissants.

28. Know what a delicate layered pastry crust that can be used for sweet or savory dishes is called.

29. Know what another name for puff pastry is.

30. Know which type of dough is a very thin, unleavened dough.

31. Know what icing holds well in storage and should be applied while it is still warm.

32. Know what type of dough is made by combining water or another liquid, butter, flour, and eggs into a smooth batter.

33. Know what are small round pastries filled with ice cream.

34. Know which type of dough is used to make baklava.

35. Know which method produces a very fine crumb and a dense, rich texture.

36. Know which method produces cakes with a light texture, such as angel food.

37.Know which type of dough is rolled and folded into layers.

38. Know what foam icing is commonly used on.

39. Know what a high-fat cakes is also called.

40. Know which type of cake a sponge cake is an example of.

41. Know what is a sweet baked food made from a dough or thick batter.

42. Know the definition of blind baking.

43. Know what are sweet frostings, coatings, or glazes for cakes and pastries.

44. Know what piercing a pie shell before baking is called.

45. Know what is a delicate layered pastry that can be used for sweet or savory dishes.

46. Know the two ingredients that batter typically has more of than a dough.

47. Know what happens as a soufflé rises.