

Name: _____ Period: _____

ProStart 2 – Chapter 8

Using your text book

1. Read about Gale Gand in page 502. What do you think is the coolest thing about her job?

2. What falls into the 8 categories of ingredients? (504-507)

| Categories | Examples | Function |
|------------------|----------|----------|
| Strengtheners | | |
| Fats/shortenings | | |
| Sweeteners | | |
| Flavorings | | |
| Leaveners | | |
| Thickeners | | |
| Liquids | | |
| Additives | | |

3. What is the formula for baker's percentages? (508)

_____ ÷ (Weight of flour x 100%) = _____

4. What is yield? (509)

5. If a formula calls for 35% sugar and uses 8 lbs of flour, how much sugar is needed? (509)

_____ lb flour x _____ (percent in decimal) = _____ sugar

6. What is the purpose of sifting (509-510)

What items should be sifted? (509)

7. What is the difference between lean dough and rich dough? (514)

| Lean Dough | Rich Dough |
|------------|------------|
| | |

8. Define straight-dough method (515):

9. What is the purpose of kneading? (515)

10. Define sponge method (516):

11. What is the outcome of the sponge method or why would you use it? (516)

12. What is a starter? (516)

What type of bread is it used in? (516) _____

13. What is proofing? (516)

What temperature? (516)

14. Describe the 10 steps to making yeast bread. (518-519)

| | |
|---------------------|--|
| Scaling ingredients | |
| Mixing and kneading | |
| Fermentation | |
| Punching down | |
| Portioning | |
| Rounding | |
| Shaping | |
| Proofing | |
| Baking | |
| Cooling & storing | |

15. Name a few quick breads. (524)

What do quick breads use for leavening? (524)

16. What is the difference between dough and batter? (524)

17. Describe the four methods of prepare batter. (525)

| | |
|-----------------|--|
| Creaming Method | |
|-----------------|--|

| | |
|-----------------------|--|
| | |
| Foaming Method | |
| Straight-dough Method | |
| Two-stage Method | |

18. What is the biscuit method? (525)

19. What are the 3 functions of icing? (526)

1.

2.

3.

20. Describe the following types of icings: (527)

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

21. Describe a steamed pudding: (528)

22. What is a soufflé? (528)

23. What is a 3-2-1 dough? (533)

24. Why should you not knead pastry dough? (534)

25. What is baking blind? (535)

How do you do this successfully? (535)

26. What does “dock” mean in baking? (535)

27. What is a springform pan? (535)
28. How do you make roll-in dough? (536)
29. What can you make with: (537)

| | |
|--------------|--|
| Puff pastry | |
| Phyllo | |
| Pate a choux | |

30. Describe and give an example of each type of cookie: (539)

| Cookie Type | Description | Example |
|-------------|-------------|---------|
| Bagged | | |
| Bar | | |
| Dropped | | |
| Icebox | | |
| Molded | | |
| Rolled | | |
| Sheet | | |

31. How do you make chocolate? (543-544)
32. How do you store chocolate? (546)
- What is bloom and does it affect the quality? (546)
33. Why temper chocolate? (547)
- How do you temper chocolate? (547-548)
33. What are the indicators of quality ice cream? (553)
34. What is Gelato – how is it different from ice cream? (553)
35. Describe the following specialty desserts (553-555)

| | |
|---------------|--|
| Sherbet | |
| Sorbet | |
| Frozen Yogurt | |
| Poached Fruit | |
| Torte | |

36. Describe the following dessert sauces (555-557)

| | |
|---------------------|--|
| Crème Anglaise | |
| Coulis | |
| Fruit syrup | |
| Caramel sauce | |
| Butter-Scotch Sauce | |
| Sabayon | |
| Pastry Creams | |
| Bavarian Cream | |

37. How do you eat first? (558)

38. What are the two area of presentation technique? (558)

1. _____ 2. _____

39. Everything on the plate should be _____. (558)

Test Review Questions (566-567)

1. _____ 6. _____
 2. _____ 7. _____
 3. _____ 8. _____
 4. _____ 9. _____
 5. _____ 10. _____