

Baker



1. Contains a higher fat content
 - (A) Milk Chocolate
 - (B) Creaming Method
 - (C) High-ratio Cakes
 - (D) Batter
2. Why should you store flour in a tightly covered container after the bag is opened?
 - (A) To keep from pests and help retain freshness
 - (B) To prevent flour from getting too dry
 - (C) To enhance the flavor of the flour
 - (D) To allow the flour to absorb moisture from the air
3. Functions to sweeten, tenderize, help baked products brown and have wonderful aroma
 - (A) Butter
 - (B) Salt
 - (C) Starch
 - (D) Sugar
4. Used for high-ratio cakes; includes mixing 1/2 of the liquid and 1/2 the dry ingredients at a time
 - (A) Blending Method
 - (B) Two-Stage Method
 - (C) Blending Method
 - (D) Creaming Method
5. Which of the following sentences would you find in the instructions for both a formula requiring the biscuit method and a formula requiring the muffin method?
 - (A) Add the melted fat or oil.
 - (B) Continue until the mixture resembles a coarse meal.
 - (C) Cut in the shortening.
 - (D) Do not overmix.
6. Pie crusts that are baked before being filled are said to be baked _____.
 - (A) half-baked
 - (B) blind
 - (C) full
 - (D) open

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7. Cookie doughs are leavened with baking soda, baking powder or just _____ and _____
- (A) sugar, butter (B) air, steam
- (C) milk, eggs (D) flour, salt
8. The milk used in baked puddings should be scalded
- (A) to create a thicker texture and prevent burning (B) to enhance the flavor and add sweetness to the pudding
- (C) to make the pudding lighter and fluffier (D) to reduce cooking time and help the product cook more evenly
9. A yeast dough, usually with a high percentage of yeast, that is fermented for only a short time before being made up and baked.
- (A) No-Time Dough (B) Short-Fermentation Straight Dough
- (C) Short Mix (D) Phyllo Dough
10. Flour produced by milling the whole wheat kernel or by recombining flour, bran and germ.
- (A) Cake flour (B) Bread flour
- (C) All-purpose flour (D) Whole wheat flour
11. stretch and fold the dough with the heel of your hand
- (A) flour (B) steam
- (C) pressed (D) knead
12. Spritz cookies are _____ type of cookies
- (A) Pipped (B) Boiled
- (C) Baked (D) Fried
13. Dough is allowed to rest for 10-20 min. It relaxes the gluten to make shaping the dough easier. The dough is covered on a table or proofed.
- (A) Rounding (B) Proofing
- (C) Cooling (D) Benching

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1017. brioche

- A Rich yeast dough containing large amounts of eggs and butter; a product made from this dough
- B A type of flatbread made with water and salt
- C A bread that is fried instead of baked
- D A cake made with fruit and nuts

1018. Tart shells are docked so they wont _____ as they bake

- A puff and blister
- B burn and turn black
- C become soggy and dense
- D dry out completely

1019. What are the 2 types of mixing methods when it comes to bread dough

- A Cold fermentation method and steam baking method
- B No-knead method and quick bread method
- C Sourdough method and sponge method
- D Straight dough method and pre ferment method

1020. Using this for a wash can be thought of as a "glue" for seeds and it will also add shine

- A Butter
- B Egg Yolks
- C Egg Whites
- D Water

1021. The most appropriate type of pie dough or crust to use for pumpkin pie is _____.

- A Crumb crust
- B Mealy pie dough, unbaked
- C Mealy pie dough, prebaked
- D Flaky pie dough, unbaked

1022. What doughs required longer proofing?

- A Young Dough
- B Lean Dough
- C Rich Dough
- D Sourdough

1023. A two-stage mixing method is used to prepare _____ cakes, which are cakes made from a liquid batter with a high percentage of sugar.

- A low-ratio
- B single-stage
- C layered
- D high-ratio

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1024. Which of the following is not a biological hazard?

(A) fungus

(B) allergen

(C) virus

(D) antimony

1025. Cake pans with removable bottoms are called

(A) springform pans.

(B) deck oven.

(C) tube pan.

(D) rack oven.

1026. three advantages of icing a cake with masking coat

(A) locks in loose crumbs, protects from drying, used to even out cakes

(B) increases height, improves aroma, and adds moisture

(C) creates a hard shell, prevents burning, and adds texture

(D) adds color, enhances flavor, and makes it sweeter

1027. Overrun can be controlled by

(A) The amount of air added during freezing

(B) The percentage of solids in the mix

(C) The type of flavoring used in the recipe

(D) The temperature of the serving environment

1028. a mixture of solid fats and other substances intended to resemble butter

(A) buttercup

(B) sugar

(C) butter

(D) margarine

1029. A rich custard with a brittle top crust of caramelized sugar. French name means "burnt cream."

(A) Pastry Cream

(B) Creme Brulee

(C) Creme Caramel

(D) Marshmallow