

## Unit Review

Name \_\_\_\_\_

Date \_\_\_\_\_ Score \_\_\_\_\_

**Directions**

Read each of the items below. From the choices given, circle the letter of the **most-correct** response.

**Objective 3**

1. Which mixing method for cakes includes thoroughly mixing all ingredients except eggs together, then slowly adding beaten eggs to the mixture?
- a. Two-Stage method
  - b. Streamlined method
  - c. Blending method
  - d. Foaming method

**Objective 6**

2. \_\_\_\_\_ is also known as boiled icing.
- a. Buttercream
  - b. Fondant
  - c. Foam
  - d. Royal icing

**Objective 11**

3. Which of the following is NOT a basic cookie ingredient?
- a. Flour
  - b. Eggs
  - c. Fat
  - d. Baking powder

**Objective 8**

4. Airbrush, dough cutter, flower nail, separator plates, rolling pin and offset spatulas are examples of basic decorating tools.
- a. True
  - b. False

**Objective 1**

5. \_\_\_\_\_ is a sweet mixture that has sugar as its main ingredient and that is used as a filling or coating for cakes and cookies.
- a. Meringue
  - b. Crème Anglaise
  - c. Icing
  - d. Mousseline

## Unit Review

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- Objective 7**
6. The thickness of ganache will depend on the ratio of chocolate to cream.
- a. True
  - b. False
- Objective 4**
7. Which of the following is NOT a correct method for preparing pans for baking?
- a. Coat with a fat and flour.
  - b. Use baking parchment.
  - c. Use heavy duty foil.
  - d. Use pan release spray.
- Objective 2**
8. A light, very moist cake made with beaten egg whites and vegetable oil instead of butter is a(n) \_\_\_\_\_ cake.
- a. pound
  - b. chiffon
  - c. angel food
  - d. sponge
- Objective 6**
9. Simple, Italian, and French are types of \_\_\_\_\_ icing.
- a. buttercream
  - b. fudge
  - c. ganache
  - d. foam
- Objective 12**
10. A crisp finished product is a characteristic for \_\_\_\_\_ dough.
- a. soft and stiff
  - b. soft and very stiff
  - c. stiff and very stiff
  - d. soft and moist
- Objective 5**
11. Which is NOT a standard of quality for cakes?
- a. Appearance
  - b. Texture
  - c. Volume
  - d. Compatibility
- Objective 9**
12. \_\_\_\_\_ is NOT a type of filling, sauce, and topping for baked goods.
- a. Fudge
  - b. Marzipan
  - c. Sugar syrup
  - d. Sweetened whipped cream

## Unit Review

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| <b>Objective 1</b>  | 13. _____ is a baked mixture of stiffly beaten egg whites and sugar.<br><br>a. Meringue<br>b. Mousseline<br>c. Crème Anglaise<br>d. Ganache   |
| <b>Objective 10</b> | 14. _____ cookies are made by pouring or spreading thinly mixed batter onto baking pan and baked.<br><br>a. Bar<br>b. Icebox<br>c. Wafer<br>d. None of the above  |
| <b>Objective 4</b>  | 15. Which of the following is NOT a technique for determining doneness of a cake?<br><br>a. Flavor<br>b. Appearance<br>c. Touch<br>d. Cake tester   |
| <b>Objective 14</b> | 16. _____ should never be used as a substitute as it will not allow air to be incorporated.<br><br>a. Shortening<br>b. Butter<br>c. Whipped spreads<br>d. Vegetable oil   |
| <b>Objective 15</b> | 17. Frosted or unfrosted cakes will keep in a freezer for _____ months.<br><br>a. three<br>b. four<br>c. six<br>d. nine   |
| <b>Objective 3</b>  | 18. With this mixing method, you sift dry ingredients into a bowl and add shortening and 75% of water; beat well; mix eggs, remaining water, and flavorings together; slowly add egg mixture to the flour mixture, then beat ingredients until smooth.<br><br>a. Two-Stage method<br>b. Streamlined method<br>c. Blending method<br>d. Foaming method |

## Unit Review

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- Objective 13** 19. Thin cookies should be chewy and tender, while thick cookies should be crisp and tender.
- a. True
  - b. False
- Objective 1** 20. An ingredient that raises, lightens, or increases the volume of a baked good is called \_\_\_\_\_.
- a. shortening
  - b. egg white
  - c. fat
  - d. leavening
- Objective 11** 21. Proper cooling is a must to help maintain flavor, texture, and \_\_\_\_\_.
- a. freshness
  - b. appearance
  - c. volume
  - d. consistency
- Objective 15** 22. Cookies must be thoroughly cooled prior to storage as incomplete cooling causes \_\_\_\_\_ during storage.
- a. condensation
  - b. cracking
  - c. mold
  - d. crumbling
- Objective 4** 23. Pans should be filled no more than \_\_\_\_\_ full.
- a.  $\frac{1}{2}$
  - b.  $\frac{1}{3}$
  - c.  $\frac{2}{3}$
  - d.  $\frac{3}{4}$
- Objective 1** 24. To incorporate gently into a mixture without stirring or beating is to \_\_\_\_\_.
- a. whisk
  - b. whip
  - c. stir
  - d. fold
- Objective 5** 25. The structure of a cake refers to its absence of bubbles or tunnels.
- a. True
  - b. False

## Unit Review

- Objective 14** 26. Which of the following is NOT an extra additive for cakes or cookies?
- a. Glazes
  - b. Sauces
  - c. Spices
  - d. Cereal or rolled oats
- Objective 2** 27. An unfrosted cake suitable for picking up with the fingers, that is often served in the afternoon is referred to as a \_\_\_\_\_ cake.
- a. sponge
  - b. pound
  - c. tea
  - d. chiffon
- Objective 12** 28. Very stiff dough is usually prepared in advance, refrigerated, and baked as product is desired.
- a. True
  - b. False
- Objective 7** 29. \_\_\_\_\_ is NOT typically prepared; purchased ready-to-use.
- a. Foam
  - b. Glaze
  - c. Fondant
  - d. Ganache
- Objective 4** 30. \_\_\_\_\_ cake should be turned upside down immediately upon removal from the oven to prevent collapse.
- a. Chiffon
  - b. Upside down
  - c. Sponge
  - d. Tea
- Objective 1** 31. Ganache is a \_\_\_\_\_.
- a. thin, glossy coating
  - b. sauce to which cream or beaten egg whites have been added
  - c. creamy chocolate filling or frosting
  - d. baked mixture of stiffly beaten egg whites and sugar
- Objective 11** 32. The creaming method for cookie preparation includes combining and mixing all ingredients together at once until consistently blended.
- a. True
  - b. False

## Unit Review

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- Objective 2**
33. A \_\_\_\_\_ cake is a rich, dense, yellow cake, traditionally made with flour, sugar, butter, and eggs.
- sponge
  - layer
  - pound
  - chiffon
- Objective 10**
34. Rolled cookies are made by rolling dough on a \_\_\_\_\_ to \_\_\_\_\_ thickness, cut in desired share and size with a cookie cutter, and placed on a baking pan.
- pastry cloth, 1/8"
  - piece of wax paper, 1/6"
  - baking pan, 1/4 "
  - cutting board, 1/12"
- Objective 2**
35. (A, An) \_\_\_\_\_ cake is a very light-textured, delicate white cake made with beaten egg whites; often baked in a tube pan.
- cupcake
  - chiffon
  - sponge
  - angel food
- Objective 14**
36. Pre-made mixes are recommended when quick preparation or mass production is required.
- True
  - False
- Objective 3**
37. Which mixing method sifts dry ingredients at least three times?
- Two-stage method
  - Streamlined method
  - Foaming method
  - Flour-shortening method
- Objective 1**
38. \_\_\_\_\_ is a sauce to which cream or beaten egg whites have been added.
- Meringue
  - Mousseline
  - Ganache
  - Crème Anglaise

## Unit Review

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| <b>Objective 4</b>  | 39. Temperature must be precisely regulated when baking a cake. Too low and not enough steam will be produced to allow the cake to rise; too high and the cake will burn.<br><br>a. True<br>b. False   |
| <b>Objective 11</b> | 40. Place dough on a cool baking pan to prevent cookies from _____ during baking.<br><br>a. touching<br>b. excessive spreading<br>c. burning<br>d. cracking  |
| <b>Objective 6</b>  | 41. _____ icing is made of powdered sugar, egg whites or meringue powder, and water; it hardens when dry and is used to make three-dimensional flowers and other icing decorations.<br><br>a. Royal<br>b. Fondant<br>c. Buttercream<br>d. Foam   |
| <b>Objective 15</b> | 42. Individual bar cookies should be left unwrapped and stored in an airtight container.<br><br>a. True<br>b. False  |
| <b>Objective 43</b> | 43. A large, flat, rectangular cake that is often baked when a large number of servings are needed is referred to as a _____ cake.<br><br>a. special occasion<br>b. tea<br>c. pound<br>d. sheet  |
| <b>Objective 5</b>  | 44. Which of the following is NOT a characteristic of flavor (taste) for cake quality?<br><br>a. Ingredients must be well blended.<br>b. Lightweight proportionate to size<br>c. Flour, leaveners, eggs, milk, water, fats, and flavorings must be of high quality.<br>d. Proper amounts of each ingredient must be added to ensure even baking. |

## Unit Review

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- Objective 13** 45. Which of the following is NOT a standard of quality for cookies?
- Distribution
  - Texture
  - Color
  - Internal structure
- Objective 11** 46. After oven temperature, the second most important factor in baking is \_\_\_\_\_.
- placement of dough on the baking pan
  - double panning to insulate the cookies
  - the length of time cookies are in the oven
  - allowing sufficient space between cookies
- Objective 1** 47. “Something that blocks the passage of light” is the definition of opaque.
- True
  - False
- Objective 12** 48. Stiff dough uses \_\_\_\_\_ moisture content and fewer eggs resulting in a \_\_\_\_\_ finished product.
- very low, crisp
  - medium-low; soft, moist
  - high, crisp
  - medium-low, crisp
- Objective 7** 49. Which of the following is NOT a standard of quality for icing?
- Appearance
  - Flavor
  - Volume
  - Compatibility
- Objective 4** 50. Altitude adjustments should be made to allow for proper baking. At high altitudes of 3,500 feet or more, leavening should be \_\_\_\_\_, eggs should be under-whipped, and oven temperature should be lowered by \_\_\_\_\_ degrees.
- increased, 50
  - decreased, 25
  - decreased, 35
  - increased, 25

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