

Chapter 3

Baking and Pastry Equipment

TEST QUESTIONS

Multiple Choice

1. The mixer that can handle the largest quantity of dough is the _____.
 - a. planetary mixer
 - b. spiral mixer
 - c. horizontal mixer
 - d. vertical mixer
2. A _____ can be used to shape French baguettes.
 - a. rounder
 - b. molder
 - c. retarder
 - d. savarin mold
3. An oven in which loaves are baked directly on the floor of the oven is a _____.
 - a. deck oven
 - b. hearth oven
 - c. rack oven
 - d. both a and b
4. To cut a 3-pound piece of bread dough into 36 equal pieces for making dinner rolls, you would use a _____.
 - a. divider
 - b. molder
 - c. banneton
 - d. roller docker
5. A _____ is used to bake loaves of bread that yield square or rectangular slices.
 - a. pullman pan
 - b. springform pan
 - c. barquette pan
 - d. brioche pan
6. A mechanical oven gets its name because _____.
 - a. the controls and switches have mechanical connections, rather than electric
 - b. it uses a mechanically linked fan to circulate hot air in the oven
 - c. whole racks of sheet pans can be rolled into the oven
 - d. trays holding the baking food rotate through the oven's interior
7. A trunnion kettle is a steam-jacketed kettle that _____.
 - a. can be programmed to chill foods as well as heat them
 - b. tilts
 - c. doubles as a deep-fryer
 - d. holds less than 10 quarts of liquid

Baking And Pastry Study Guide Answers

M Lipman



Baking And Pastry Study Guide Answers:

Professional Baking, 8e Student Study Guide Wayne Gisslen, 2021-11-23 A comprehensive and reliable approach to the foundations of baking ideal for students and early career professionals In the newly revised Eighth Edition to Professional Baking best selling author Wayne Gisslen delivers a comprehensive and accessible introduction to baking practices including the selection of ingredients and proper mixing and baking techniques The book discusses makeup and assembly as well as skilled and imaginative decoration and presentation in a straightforward and learner friendly style The new edition includes Updates to the art program including new photos tables and illustrations throughout the book Revised and updated formulas and recipes including new material on emulsions revisions to the text explaining mixing techniques no knead breads and double hydration New material and recipes on the construction of entremets and revised material on the Joconde Method and dough lamination **STUDENT STUDY GUIDE** The Student Study Guide to accompany Professional Baking Eighth Edition gives students an opportunity to test their knowledge of the fundamental principles of baking That understanding is critical to perform the practical skills of baking and pastry Each chapter presents exercises to test that knowledge including identifying key terms and their definitions calculations such as costing and baker s percentages of formulas true false questions and short answer questions and other written exercises The exercises in this Study Guide allow students to gain confidence in what they have learned and identify areas that may require more review *Resources in Education* ,1985-10 **Study**

Guide to accompany Baking and Pastry: Mastering the Art and Craft, 2e The Culinary Institute of America (CIA), 2009-04-27 A valuable resource for creating professional baked goods and desserts The study guide to accompany Baking and Pastry Mastering the Art and Craft provides additional support for those learning professional techniques for creating baked goods The second edition book offers over 600 recipes and covers breads pastry dough cookies custards icing pies cakes chocolates and confections The guide helps students learn the main text s step by step methods decorating principles and more This accompaniment is provided through the Culinary Institute of America which is an independent college offering degrees and certificate programs in culinary arts and baking and pastry arts *Baking and Pastry: Mastering the Art and Craft, 3e Study Guide* The Culinary Institute of America (CIA), 2015-04-13 This is the Student Study Guide to accompany Baking and Pastry Mastering the Art and Craft 3rd Edition Praised by top pastry chefs and bakers as an indispensable guide and the ultimate baking and pastry reference the latest edition of Baking and Pastry from The Culinary Institute of America improves upon the last with more than 300 new recipes photographs and illustrations and completely revised and up to date information on creating spectacular breads and desserts Covering the full range of the baking and pastry arts and widely used by professionals and readers who want to bake like professionals this book offers detailed accessible instructions on the techniques for everything from yeast breads pastry doughs quick breads breakfast pastries and savory items to cookies pies cakes frozen desserts custards souffl s and chocolates In addition this revised edition features

new information on sustainability and seasonality along with new material on plated desserts special occasion cakes wedding cakes decor techniques savory and breakfast pastries and volume production making it the most comprehensive baking and pastry manual on the market Named Best Book Professional Kitchen at the International Association of Culinary Professionals IACP Cookbook Awards Established by its first two editions as a lifelong kitchen reference for professional pastry chefs Includes more than 900 recipes and 645 color photographs and illustrations **Self-study Guide for Food Service Supervision (MOS 4114 and MOS 1824)** ,1950 **Self-study Guide for Cook (MOS 0060).** ,1950
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Books in Print Supplement ,2002 **Bookseller and the Stationery Trades' Journal** ,1890 **Pictorial Review** ,1922 Includes music **Kansas Farmer** ,1915 Bakers Review ,1916 **The Northwestern Miller** ,1928 Country Guide and Nor'west Farmer ,1928 **Peterson's 2 Year Colleges** ,2001 *Early Childhood Curriculum Resource Handbook* ,1993 *The National Culinary Review* ,2004 **The Siebel Technical Review** ,1933 *The Publishers' Trade List Annual* ,1986

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