Foods II Candy

NAME: Points: /40

Directions: Answer each statement completely.

- 1. What is the Number 1 rule when it comes to candy making? What affects this rule? (3 pt)
- 2. What are the 2 types of candies? Define each.(6 pts)

3. Give 2 examples of each of the 2 types of candy. (4 pts)

4. What do all cooked candies start with? (1pt)

5.	Fill in the blanks:	candies form
	when heated to	temperatures. (3 pts)
6.	Fill in the blanks:	candies do not form
		_ when heated, list the 3 ways to prevent this: (5 pts)

7. What are 3 utensils recommended in candy making and their use in candy making? (6 pts)

- 8. What is the most common use of the microwave in candy making and what does this help prevent? (2 pt)
- 9. How do you test your candy during the cooking phase to see what temperature stage it is at? (2 pts)

10. List the 4 temperature stages in candy making and define each, you do not need to give the temperature ranges but tell me what the candy looks like at each stage. (8 pts)