

NAME:

Points: /

Directions: Answer each statement completely.

CAKES

1. List and describe the 3 types of cakes we discussed. (6 points)
2. List and give the purpose of each of the 7 basic baking ingredients. (14 points)
3. Why don't unshortened cakes need greases pans? (1 point)
4. What are the steps of the conventional mixing method (3 points)
5. What should you do to an angel food cake after baking and why? (2 points)
6. Why should ingredients for angel food cake be at room temperature when mixing? (1 point)

CANDY

7. What is the Number 1 rule when it comes to candy making? What affects this rule? (2 pt)
8. What are the 2 types of candies? Define each.(4 pts)
9. What do all cooked candies start with? (1pt)
10. What are the 2 recommendations for cooking candies? (2 pts)
11. What is the most common use of the microwave in candy making? (1 pt)
12. List the 4 temperature stages in candy making and define each. (8 pts)

PASTRIES

13. Name 3 things that can be made from pastry dough. (3 points)
14. List the 4 types of pies, describe each and give an example for each. (12 points)

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|---------------|--|--|--|--|
| Type of Pie ➡ | | | | |
| Description ➡ | | | | |
| Example ➡ | | | | |

15. What are the 3 essential ingredients for pastry and the purpose of each? (6 points)
16. What is an extra ingredient we can add and why would we add this? (2 points)
17. What are the 2 rules for handling pastry dough? (2 points)
18. What do you need to do to bake an empty pie crust and why? (2 points)

SPECIALTY DIETS

19. Describe a specialty diet, the nutritional needs of that diet, and why it is important to follow the prescribed diet. Need at least 5 sentences. (10 pts)

ASIAN FOODS

20. Write a paragraph discussing the Asian country you researched and what you learned about the culinary practices in that country. (10 pts)

LATIN AMERICA

21. Where is Latin America located? (2 pts)
22. What are 2 things that effect food? (2 pts)
23. What kinds of foods are more common in these areas of Mexico: (4 pts)
 a. Coastal-
 b. Northern-
 c. Southern Gulf Coast-
 d. Central-
24. What is Mexico's number 1 crop? Number 2? (2 pts)
25. What are 2 of the staple foods of South America? (2 pts)
26. What is the number 1 staple food in Brazil and give 2 uses for it? (3 pt)

AMERICAN HERITAGE

27. What are the 7 areas of American Heritage food? (7 pts)
28. What are the 2 types of cooking from the South? (2 pts)
29. What four groups of people had the most influence over the Southwest? (4 pts)
30. What is sourdough and who introduced it? (2 pts)
31. Describe a luau/ (2 pts)
32. What kind of cooking did the Pennsylvania Dutch introduce? (2 pts)

PARTIES, PICNICS, and DINING OUT

33. What should be on a written invitation? (4 pts)
34. What does RSVP mean? (1 pt)
35. What is an appetizer meant to do? (1 pt)
36. What are the 3 ways to make coffee? (3 pts)
37. What are the 3 main types of tea? (3 pts)
38. How many minutes before you put your food on should you start the grill? (1 pt)