**Food Service Occupations 1 Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Cakes and Icing Test Period:\_\_\_\_\_\_\_\_**

**True and False: (A=True, B= False)**

1. A good cake recipe has a proper balance of ingredients and has been previously tested.

2. Flavorings are one of the most important ingredients used in making a cake, as they add moisture and nutritive value.

3. Whenever possible, cakes should be placed in the center of the oven where the heat is evenly distributed.

4. Shortening holds more air than other types of fat which makes baked products moister.

5. Cold ingredients produce better baking results in cake preparation.

6. Weighing ingredients rather than using customary measuring techniques produce more accurate baking results.

7. The sponge method is also known as the whipping method.

8. Larger cakes require less heat and more cooking time.

9. Butter is recommended for greasing pans.

10. Parchment paper is a non stick, heat resistant baking paper.

**Multiple Choice**

11. Identify the **correct** set of cake ingredients.

1. Fat, eggs, sugar, baking soda, and flavorings.
2. Flour, sugar, baking soda, salt, and flavorings.
3. Eggs, sugar, baking powder, liquid, salt, and flavorings.
4. Fat, flour, eggs, sugar, baking powder, liquid, salt, and flavorings.

12. Identify the cake that represents the **Two-Stage Method.**

1. Angel Food Cake
2. Carrot Cake
3. Pound Cake
4. Bundt Cake

13. Identify the cake that represents the **Cream Method.**

1. Pumpkin Roll Cake.
2. Angel Food Cake.
3. Bundt Cake.
4. Chocolate Cake.

14. Identify the cake that represents the **Sponge Method.**

1. Angel Food Cake.
2. White Cake.
3. Bundt Cake.
4. Pound Cake.

15. Identify the proper distance cake pans should be when baking in the oven.

1. 1-2 “
2. 2-3 “
3. 3-4 “
4. 5-6 “

16. Identify the possible *remedy* for the following cake baking problem: ***The cake’s crust is too dark.***

1. Oven was too cool in temperature.
2. Too much flour was added to the recipe.
3. Too much sugar and milk was added to the recipe.
4. Batter was overcreamed in the preparation method.

17. Identify the possible *remedy* for the cake baking problem: ***The cake baked uneven.***

1. Too much fat was added in the recipe.
2. Wrong type of flour was added in the recipe.
3. Eggs not beaten adequately.
4. The oven temperature is not regulated accurately.

18. Identify the possible *remedy* for the cake baking problem: ***The cake is dry.***

1. Too much flour was added to the recipe.
2. Too many eggs were added in the recipe.
3. Too much sugar was added in the recipe.
4. Too much milk was added in the recipe.

**Matching Section**

1. Stage 1 B. Stage 2 C. Stage 3 D. Stage 4

19. The rising stops and the surface of the cake continues to brown.

20. The cake begins to rise and the lowest temperature should be used at this point.

21. The cake begins to shrink and pull away from the sides of the pan.

22. The cake continues to rise and the cake’s surface starts to brown.