Foods II Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Cake Review Period \_\_\_\_\_

1. What is the word “dessert” derived from?
2. Identify 3 fats used in cakes.
3. Which of the three fats provides the best baking results AND why?
4. Contrast cake flour from all-purpose flour.
5. Why do restaurants use dried eggs or frozen eggs rather than fresh?
6. Identify the two times baking powder reacts in cakes.
7. Briefly explain in your own words the Two-Stage method.
8. Which processed cake product represents the Two-Stage method?
9. Briefly explain in your own words the Creaming method.
10. Briefly explain in your own words the Sponge method.
11. Contrast the folding technique and the stirring technique.
12. Identify 2 signs that the cake ingredients had been stirred and not folded.
13. Identify two cake factors that the temperature in the oven had been too high.
14. Identify two cake factors that the temperature in the oven had been too low.
15. Which two ingredients provide the best results for prepping pans?
16. Why is it important to spread out the cake pans in the middle of the oven?
17. What is the importance of preheating the oven before baking cakes?
18. Which stage does the cake raise completely?
19. Which stage does the cake shrink?
20. Identify two tools you can check the doneness of a cake with.
21. Why place baked cakes on top of a cooling rack?
22. Why wait a minimum of 5 minutes before flipping a cake out of the pan?
23. Which icing would compliment wedding cake best?
24. Which icing is similar to flat icing but dries hard and good for display purposes?
25. Which icing commonly adds a fruit juice to thin down?