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

**Cookie Recipe Assignment Period:\_\_\_\_\_\_\_\_**

There are several ways to classify cookie recipes. There are 2 cookie recipes attached. Read over each recipe and then answer the following questions:

Recipe 1

1. What is the name of the recipe?
2. What category would the recipe fall under: Soft Cookies or Crisp Cookies?
3. What is the preparation method for the recipe: Icebox, Rolled, Pressed, Sheet, or Drop?
4. What is the mixing method used for the recipe: Single stage, Creaming method or Sponge/whipping method?

Recipe 2

1. What is the name of the recipe?
2. What category would the recipe fall under: Soft Cookies or Crisp Cookies?
3. What is the preparation method for the recipe: Icebox, Rolled, Pressed, Sheet, or Drop?
4. What is the mixing method used for the recipe: Single stage, Creaming method or Sponge/whipping method?