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

**Cookie Recipe Test Period:\_\_\_\_\_\_\_\_**

**Matching (1-10): Match the description with the correct term**

1. Soft Cookies
2. Crisp Cookies
3. Icebox Method
4. Drop Method
5. Sheet Method
6. Rolled Method
7. Pressed Method
8. Moist, soft dough. Placed into a cookie press and squeezed onto sheet pans
9. Moist, soft dough. Dough is put into a pan with higher sides and then cut into bars
10. Made from dough with a high percentage of sugar
11. Made from dough with a great deal of moisture
12. Stiff, dry dough. Rolled into a tube, refrigerated and then cut into slices

AB. Stiff, dry dough. Refrigerated and then rolled out thin and then cut into shapes

AC. Moist, soft batter. Batter is dropped by the spoonful onto a sheet pan

1. Single Stage Method
2. Creaming Method
3. Sponge/Whipped Method
4. All ingredients are added in to a bowl at one time and mixed together until the ingredients are blended. Mixing is done at slow speed
5. Eggs are whipped at high speed with sugar until it is light and fluffy and it holds a soft peak. The remaining ingredients are folded into the egg mixture.
6. Cream together the fat and sugar until light and fluffy. Add the eggs and any liquid. Then add all dry ingredients. Mixing is done at low speed.

**Multiple Choice (11-13)**

1. Excess Spread could be due to:
	1. Too much fat
	2. Too fine of sugar
	3. Weak Flour
	4. Over baking
2. Tough Cookies could be due to:
	1. Too acidic of dough
	2. Too fine of sugar
	3. Too much fat
	4. Over mixed dough
3. Sticking to Pan could be due to:
	1. Too alkaline of dough
	2. Too much fat
	3. Excess Eggs
	4. Over mixed dough