Food Service

Ch. 7: Quickbread Preparation Review

1. Identify the reason why quickbreads are so named.

 A. Texture

 B. Moistness

 C. Flavor

 D. Fast acting leavening agent

2. Identify quickbread characteristics.

 A. Texture is very soft.

 B. Bread is very moist.

 C. Bread is very flavorful.

 D. All the Above.

3. Identify the food that is NOT classified as a quickbread.

 A. Biscuit

 B. Yeast Cinnamon Roll

 C. Muffin

 D. Corn Bread

4. Which leavening agent is used when preparing quickbreads?

 A. Baking Powder

 B. Flour

 C. Baking Soda

 D. A & C

5. Identify the correct definition for leavening.

 A. To give a product volume.

 B. To make a product light.

 C. To make a product rise.

 D. All the Above.

6. Identify the ingredient that is **NOT** a *common* ingredient found in biscuits.

 A. Eggs

 B. Shortening

 C. Leavening Agents

 D. Flour

7. Identify the food item used for structure and texture in biscuits.

 A. Flour

 B. Sugar

 C. Baking Powder

 D. Baking Soda

8. Identify the food item used for tenderness in biscuits.

 A. Flour

 B. Sugar

 C. Shortening

 D. Milk

9. Identify the food item used for browning and flavor in biscuits.

 A. Flour

 B. Sugar

 C. Shortening

 D. Milk

10. Identify the purpose for using a pastry dough cutter for biscuits.

 A. Fold in in the flour and shortening.

 B. Blend in the flour and shortening.

 C. Cut-in the flour and shortening.

 D. Beat in the flour and shortening.

11. What are the two types of biscuits?

 A. Buttermilk and Flaky

 B. Flaky and Cake

 C. Cake and Flour

 D. Buttermilk and Flour

12. Biscuit dough is rolled to what thickness?

 A. ¼ “

 B. ½ “

 C. ¾ “

 D. 1 “

13. Muffins bake in what range of time?

 A. 5-10 minutes

 B. 10-15 minutes

 C. 15-20 minutes

 D. 20-25 minutes

14. Which mixer attachment do you blend the muffin ingredients?

 A. Paddle

 B. Whisk

 C. Hook

 D. A & B

15. The amount of ingredients varies in different muffin recipes, but which type of method is the same?

 A. Forming

 B. Baking

 C. Preparation

 D. Mixing

16. Identify the problem if muffins are over-mixed.

 A. Muffin batter will be shiny.

 B. Muffin batter will be smooth.

 C. Muffin batter will be runny due to underworked gluten.

 D. Muffin batter will be tough due to overworked gluten.

17. Corn bread and corn sticks only differ in what area?

A. Flavor

 B. Consistency of the batter

 C. Type of flour

 D. Type of cornmeal

18. Identify a 3-Stage Method.

 A. Adding dry ingredients to an egg-milk mixture.

 B. Blend eggs into dry ingredients and add milk.

 C. Blending an egg-milk mixture into dry ingredients.

 D. None of the Above.

19. Identify the quickbread that stays fresh longer due to its size.

 A. Muffins

 B. Biscuits

 C. Corn Bread

 D. Quickbread Loaves

20. Identify the purpose of refrigerating quickbread loaves immediately.

 A. Easier to slice.

 B. Reduces temperature.

 C. Improves texture.

 D. All the Above.