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

**Specialty Desserts Quiz Period:\_\_\_\_\_\_\_\_**

1. **T/F** Specialty desserts include cake, cookies and pie.
2. Identify the correct definition for cream or starch-thickened pudding:
	1. Characteristically dark from brown sugar or molasses. Made with a large percentage of fruit, animal fat, flour, eggs and bread crumbs.
	2. Includes Bavarian cream, snow pudding and mousses. Very light and fluffy because whipped cream or egg whites are folded into mixture.
	3. Include rice pudding, bread pudding, and custard. Made from eggs and milk or cream and then baked.
	4. Include chocolate and vanilla pudding. Made from hot milk, sugar, starch, vanilla salt and eggs.
	5. Includes chocolate and vanilla soufflé. Baked to order, uses egg whites folded into mixture. Very difficult to prepare.
3. Identify the correct definition for baked pudding or egg-thickened pudding:
	1. Characteristically dark from brown sugar or molasses. Made with a large percentage of fruit, animal fat, flour, eggs and bread crumbs.
	2. Includes Bavarian cream, snow pudding and mousses. Very light and fluffy because whipped cream or egg whites are folded into mixture.
	3. Include rice pudding, bread pudding, and custard. Made from eggs and milk or cream and then baked.
	4. Include chocolate and vanilla pudding. Made from hot milk, sugar, starch, vanilla salt and eggs.
	5. Includes chocolate and vanilla soufflé. Baked to order, uses egg whites folded into mixture. Very difficult to prepare.
4. Identify the correct definition for chilled pudding or gelatin pudding:
	1. Characteristically dark from brown sugar or molasses. Made with a large percentage of fruit, animal fat, flour, eggs and bread crumbs.
	2. Includes Bavarian cream, snow pudding and mousses. Very light and fluffy because whipped cream or egg whites are folded into mixture.
	3. Include rice pudding, bread pudding, and custard. Made from eggs and milk or cream and then baked.
	4. Include chocolate and vanilla pudding. Made from hot milk, sugar, starch, vanilla salt and eggs.
	5. Includes chocolate and vanilla soufflé. Baked to order, uses egg whites folded into mixture. Very difficult to prepare.
5. Identify the correct definition for soufflé pudding or soufflés:
	1. Characteristically dark from brown sugar or molasses. Made with a large percentage of fruit, animal fat, flour, eggs and bread crumbs.
	2. Includes Bavarian cream, snow pudding and mousses. Very light and fluffy because whipped cream or egg whites are folded into mixture.
	3. Include rice pudding, bread pudding, and custard. Made from eggs and milk or cream and then baked.
	4. Include chocolate and vanilla pudding. Made from hot milk, sugar, starch, vanilla salt and eggs.
	5. Includes chocolate and vanilla soufflé. Baked to order, uses egg whites folded into mixture. Very difficult to prepare.
6. Identify the correct definition for steamed pudding or boiled pudding:
	1. Characteristically dark from brown sugar or molasses. Made with a large percentage of fruit, animal fat, flour, eggs and bread crumbs.
	2. Includes Bavarian cream, snow pudding and mousses. Very light and fluffy because whipped cream or egg whites are folded into mixture.
	3. Include rice pudding, bread pudding, and custard. Made from eggs and milk or cream and then baked.
	4. Include chocolate and vanilla pudding. Made from hot milk, sugar, starch, vanilla salt and eggs.
	5. Includes chocolate and vanilla soufflé. Baked to order, uses egg whites folded into mixture. Very difficult to prepare.
7. Parfaits
8. Coupes
9. Jubilees
10. Baked Alaska
11. Crepe desserts
12. Combination of cake, ice cream and meringue. It has a solid ice cream center, golden brown outside and can be set on fire. It can be made like a cake and cut into individual slices, or it can be made into individual servings.
13. Combination of ice cream and a flaming liqueur fruit sauce that is poured over the ice cream in front of the guest. It is the most spectacular of the desserts and is very unique.
14. Thin French pancakes, which are topped with a sweet sauce or filling. They are either rolled or folded in four.
15. Very eye appealing and elegant desserts. They can be made from ice cream, pudding, and other ingredients like cake, cookies, fruit, and whipped cream. The ingredients are layered in a bowl or glass, making levels inside the dessert.
16. Desserts combining ice cream or sherbet, liqueurs, sauces, fruit and whipped cream. They are served in glasses or silver cups. You might think of them as a “sundae”.