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

**Foods II Term 3 Assessment Review Period \_\_\_\_\_**

**Quick & Yeast Bread Unit**

1. Identify bread ingredients for the following categories:

* Stabilizers:
* Liquefiers:
* Leavening Agents:

2. Identify the functions behind baking soda and baking powder.

3. Identify the steps for the biscuit method.

4. Define the following culinary terms:

* Cut-In
* Proof
* Fermentation
* Knead

5. Contrast a pastry blender to a pastry scraper.

6. Contrast a paddle attachment to a hook attachment.

8. Identify the correct temperature for yeast to grow.

**Pasta Unit**

1. Identify the 4 types of pasta *with* pasta examples.

2. Identify the correct pasta and sauce combinations.

3. Identify the steps for making pasta.

4. Identify Italian herbs used in pasta sauces.

5. Identify the nutrients and their functions found in pasta.

6. Identify the functions of the pasta machine (number settings/widths, etc.).

7. Define the following culinary terms:

* Boil
* Steam
* Simmer

8. Identify the importance of water, oil, and salt when boiling water.

9. Contrast fresh and dried pasta.

10. Identify the similarities and differences between pasta dough and yeast bread dough.

11. Identify the boiling point in Fahrenheit.

**Cake Unit**

1. Identify important factors when incorporating air into egg whites.

2. Compare and contrast customary measuring to weights in cake baking.

3. Identify and describe the 3 stages of cake baking.

4. Identify possible problems for the following:

* Uneven cakes:
* Dry cakes:
* Dark color crusts:

5. Identify important factors when preparing cake pans and baking cakes.

**Misc. Info.**

1. Understand how to read a recipe and relate information to questions. Following STEPS!
* Pasta Recipe: Pasta Terms
* Cake Recipe: ingredients’ functions (leavening, stabilizer, liquefiers), Cake Methods
* Equivalents: 8 oz. = 1 c.

16 oz. = 1 lb.

1. Guided Hand Technique
2. Knife Grip Technique
3. Measuring Dry, Liquid, and Solids Rules
4. Cuts (Mincing, Chopping, Slicing)