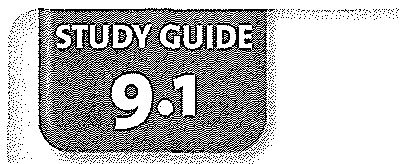
Name ---------------------- Date



Eggs&Dairy

Chapter 9: Breakfast Foods

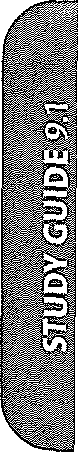
*Use this Study Guide to take notes during class or as you read the section in the textbook.*

Parts of an Egg

1.

2.

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Grades of Eggs and Their Uses

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Forms of Eggs and How to Store

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*Lab Resources & Study Guide r.* 147

Study Guide 9.1 (CONTINUED)

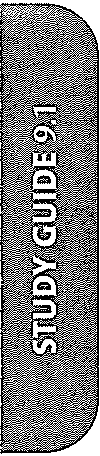
Ways to Cook Eggs in Their Shells

1.

2.

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Ways to Cook Eggs out of Their Shells

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Types of Fried Eggs

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Doneness of Fried Eggs

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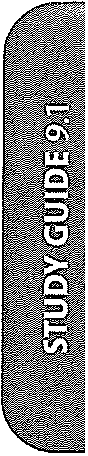
148 */is;. Introduction to Culinary Arts*

Study Guide 9.1 (coNTINUED)

T,,ypes of Omelets with Descriptions

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Examples of Egg Safety Tips



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Categories of Dairy Products and Examples

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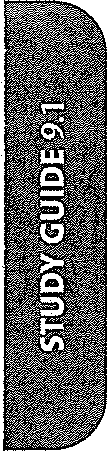
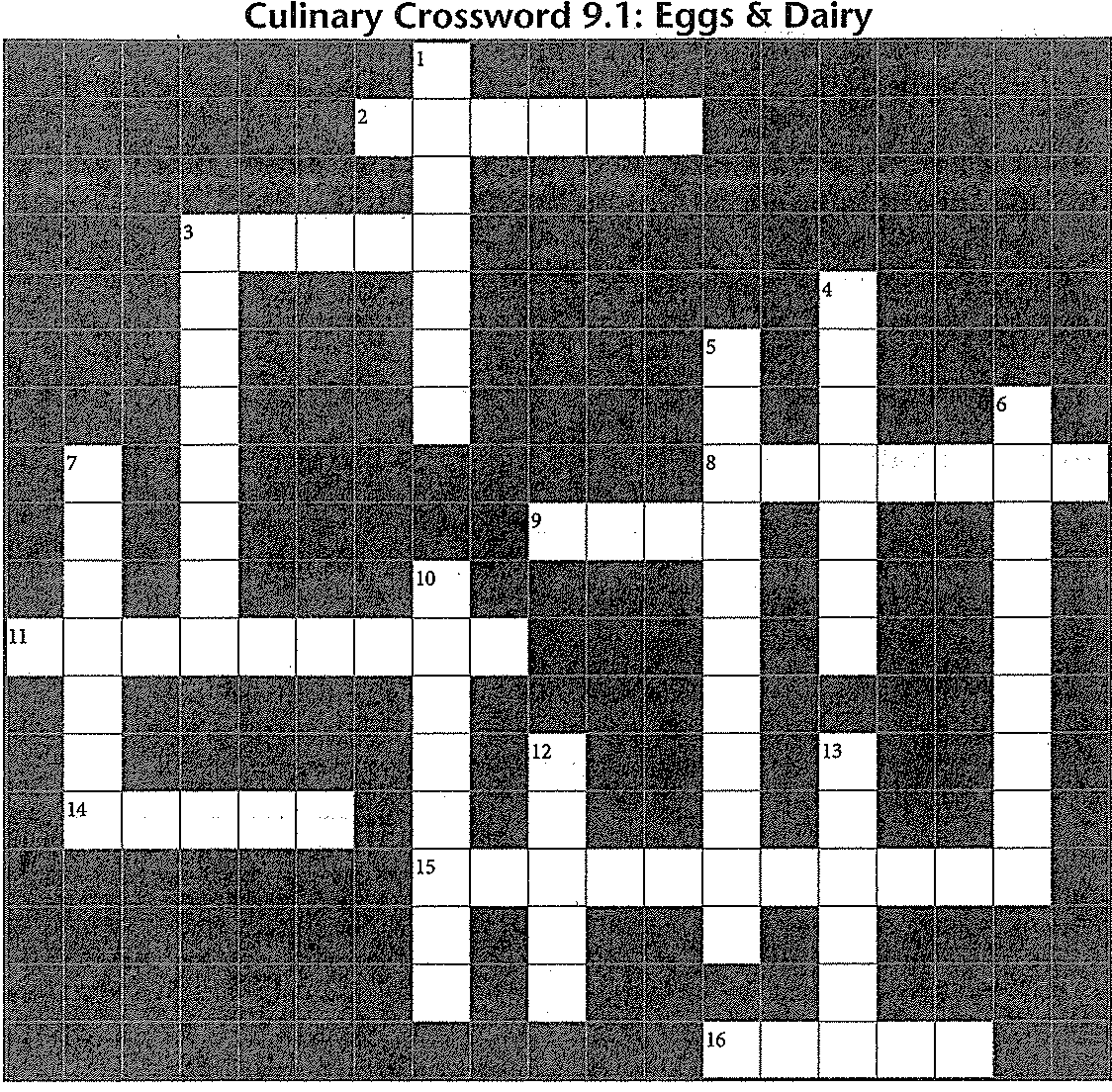


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*Lab Resources & Study Guide* (/11. 149

Name Date ----------



*Use the clues below to solve the puzzle, which contains vocabulary terms from Section 9.1.*

**Across**

2. A French omelet is a type of omelet

3. Sunny-side-up is a type of egg

8. Puffed egg dish baked in a ceramic dish

9. A -cooked egg is served in an egg cup

**11.** To make eggs, mix the whites and yolks and stir them as they cook in a pan

14. Type of eggs that are in powdered form

15. Milk is to evenly distribute and emulsify fat particles

16. Hard outer casing of an egg

***Answers are in the Crossword Solutions section.***

150 *r. Introduction to Culinary Arts*

**Down**

1. eggs have warm, thickened whites and warm runny yolks



3. Round, open-face omelet that you finish

cooking in the oven

4. Egg white, made up of protein and water

5. Milk and bulk eggs are to kill bacteria and other pathogens

6. Type of butter you can use as a cooking fat at

high temperatures

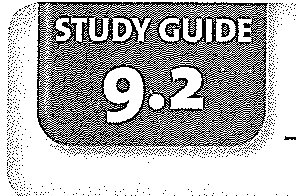
7. --. eggs are cooked in hot water out of their shells until the whites set and the yolks thicken

10. Natural emulsifier in egg yolk

12. The largest egg size

13. Baked egg dish poured into a crust and baked

Name ----------------------Date



Chapter 9: Breakfast Foods

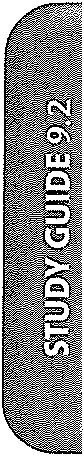
Breakfast Foods & Drinks

*Use this Study Guide to take notes during class or as you read the section in the textbook.*

Cooked Breakfast Foods

1. \_

2.



3.

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Breakfast Breads

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Breakfast Meats and Potatoes

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@ *Lab Resources & Study Guide* 151

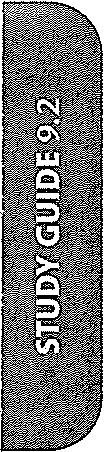
**Study Guide 9.2** (coNTINUED)

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**6.**



**Breakfast Beverages**

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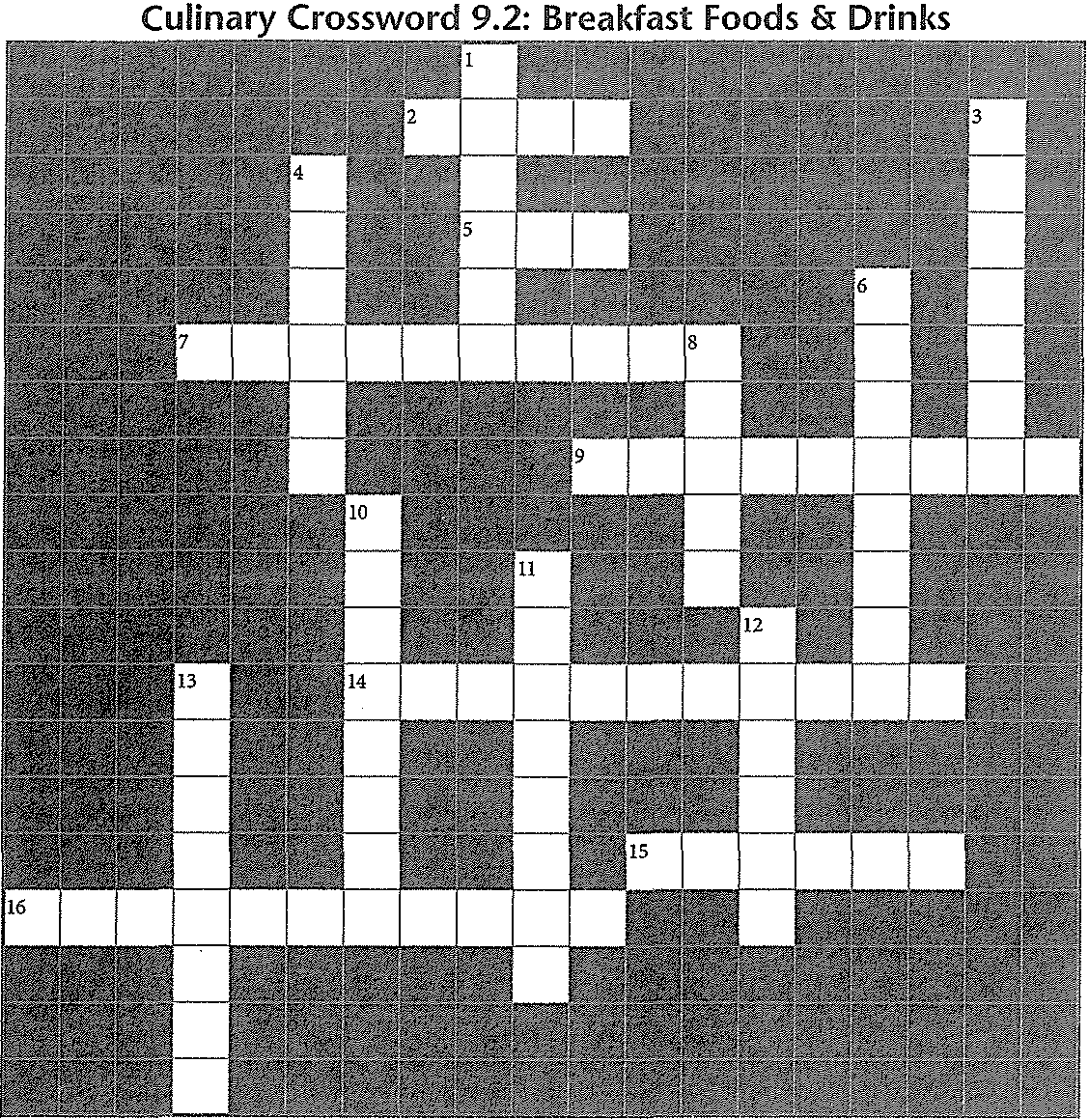
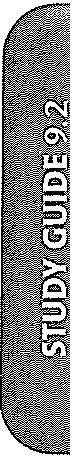
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152 */11. Introduction to Culinary Arts*

Name Dme



*Use the clues below to solve the puzzle, which contains many vocabulary terms from Section 9.2.*



**Across**

2. Chopped meat, potatoes, and seasonings pan­

fried and served with eggs

5. Hot beverage made from steeped leaves

7. Finely chopped potatoes, pressed down in a pan and browned on both sides (2 words)

9. Buttery crescent-shaped roll

14. Piece of bread dipped in mille and egg mixture and then fried (2 words)

15. Paper-thin French pancakes

16. Type ofbreakfast that includes bread, hot beverage, and juice

**Down**

1. Wet form of dough used for pancakes

3. -fried steak is dipped into an egg-milk mixture, fried, and topped with gravy

4. Swiss version of granola

6. Breakfast meats available as patties or links

8. Rich biscuit that sometimes contains raisins

10. Chemical stimulant found in many beverages

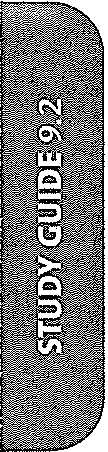
11. Type of bacon that is lean and similar to ham

12. Popular beverage made from ground beans

13. Cold, thick drink made by blending fresh fruit, juice, and ice

***Answers are in the Crossword Solutions section.***

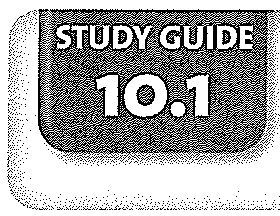
*Lab Resources & Study Guide j;,.* 153



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Name ---------------------Date



Dressings & Dips

Chapter 10: Garde Manger

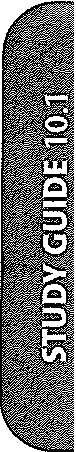
*Use this Study Guide to take notes during class or as you read the section in the textbook.*

G,,arde Manger General Responsibilities

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Basic Types of Vinaigrettes

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Ingredients in Vinaigrettes

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Uses for Vinaigrettes

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*Lab Resources & Study Guide 1/J».* 155

Study Guide 10.1 (coNTINUED)

Ingredients in Mayonnaise

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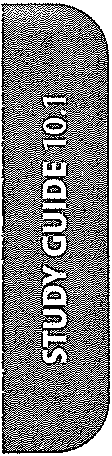
2·---------------------------------------- --------------------

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Tips on Making Mayonnaise

1.



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Mayonnaise Dressings and Dips and Their Uses

1.

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Ingredients in Dairy-Based Dressings and Dips

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156 *fi;,. Introduction to Culinary Arts*

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Study Guide 10.1 (CONTINUED)

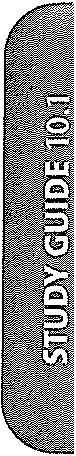
Ingredients/Uses for Cooked Dressings and Dips

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Vegetable- and Fruit-Based Dressings and Dips

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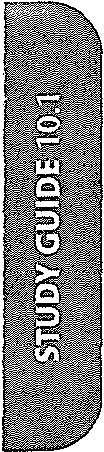
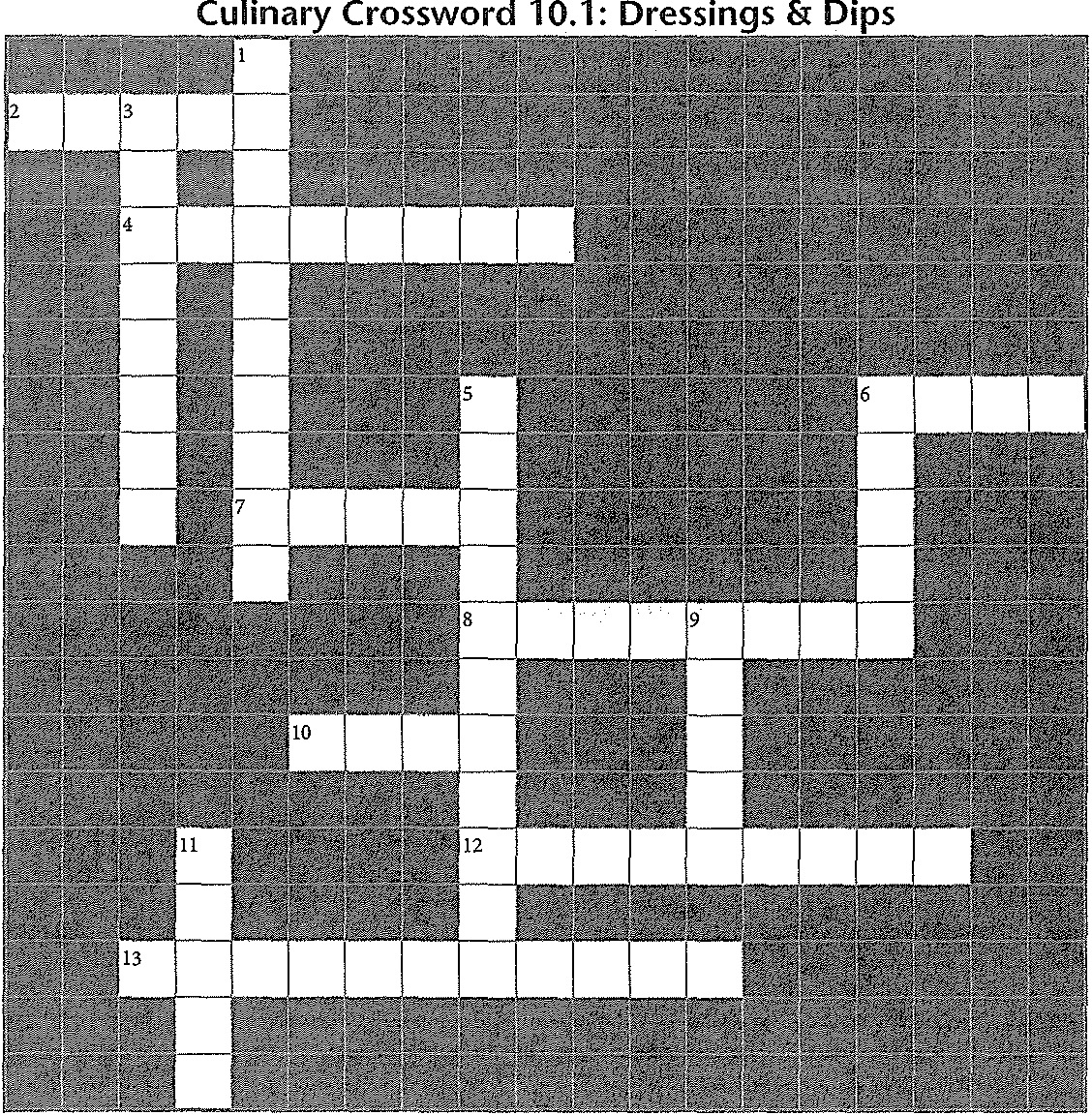
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*Lab Resources & Study Guide /Jb.* 157



**Name** ----------------------Date



*Use the clues below to solve the puzzle, which contains many vocabulary terms from Section 10.1.*

**Across**

2. -virgin olive oil, a fine grade of oil

4. Herbes de , a dried herb mixture used in salad dressings

6. Sauces served with chips or raw vegetables

7. Often used in a dressing to temper the vinegar's acidity

8. Mixture of uniform consistency, such as oil and vinegar blended together

10. ghanoush, Middle Eastern eggplant

spread

12. Mexican dip made of avocados

13. Salad dressing made of oil and vinegar

***Answers are in the Crossword Solutions section.***

158 *IJI;. Introduction to Culinary Arts*

**Down**

1. Thick, creamy blend of oil and egg yolks



3. French dip made of black olives

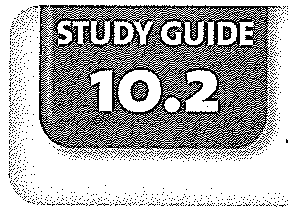
5. Person in the kitchen responsible for cold food preparation (2 words)

6. Type of mustard commonly used in salad dressings

9. Flavorful and usually spicy tomato dressing

11. Tool often used to blend salad dressing ingredients by hand

Name Date



Salads

Chapter 10: Garde Manger

*Use this Study Guide to take notes during class or as you read the section in the textbook.*

,P,urposes of Salads and Their Characteristics

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T,,ypes of Salad Greens and Examples

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./Review the pictures and descriptions of salad greens. Be able to identify the following:

*It*

"• Iceberg Lettuce

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Radicchio

Mizuna

Dandelion

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Boston Lettuce Arugula

Mustard Leaves

Escarole

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*J*

Bibb Lettuce

Frisee

Watercress

Red Leaf Lettuce

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Romaine Lettuce Mache Belgian Endive Baby Spinach

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*Lab Resources & Study Guide /IJI;.* 159

Study Guide 10.2 (CONTINUED)

F,.resh Herbs in Salads

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T,.ips on Preparing Greens



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G,.arnishes for Green Salads

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Raw or Cooked Vegetables in Salads



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S,.tarches in Salads

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Study Guide 10.2 (coNTINUED)

Protein in Salads

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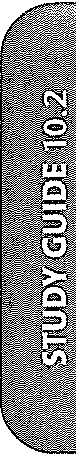
3.

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Fruit and Nuts in Salads

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Components of a Composed Salad

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Guidelines for Preparing a Composed Salad

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Composed Salad Examples and Ingredients

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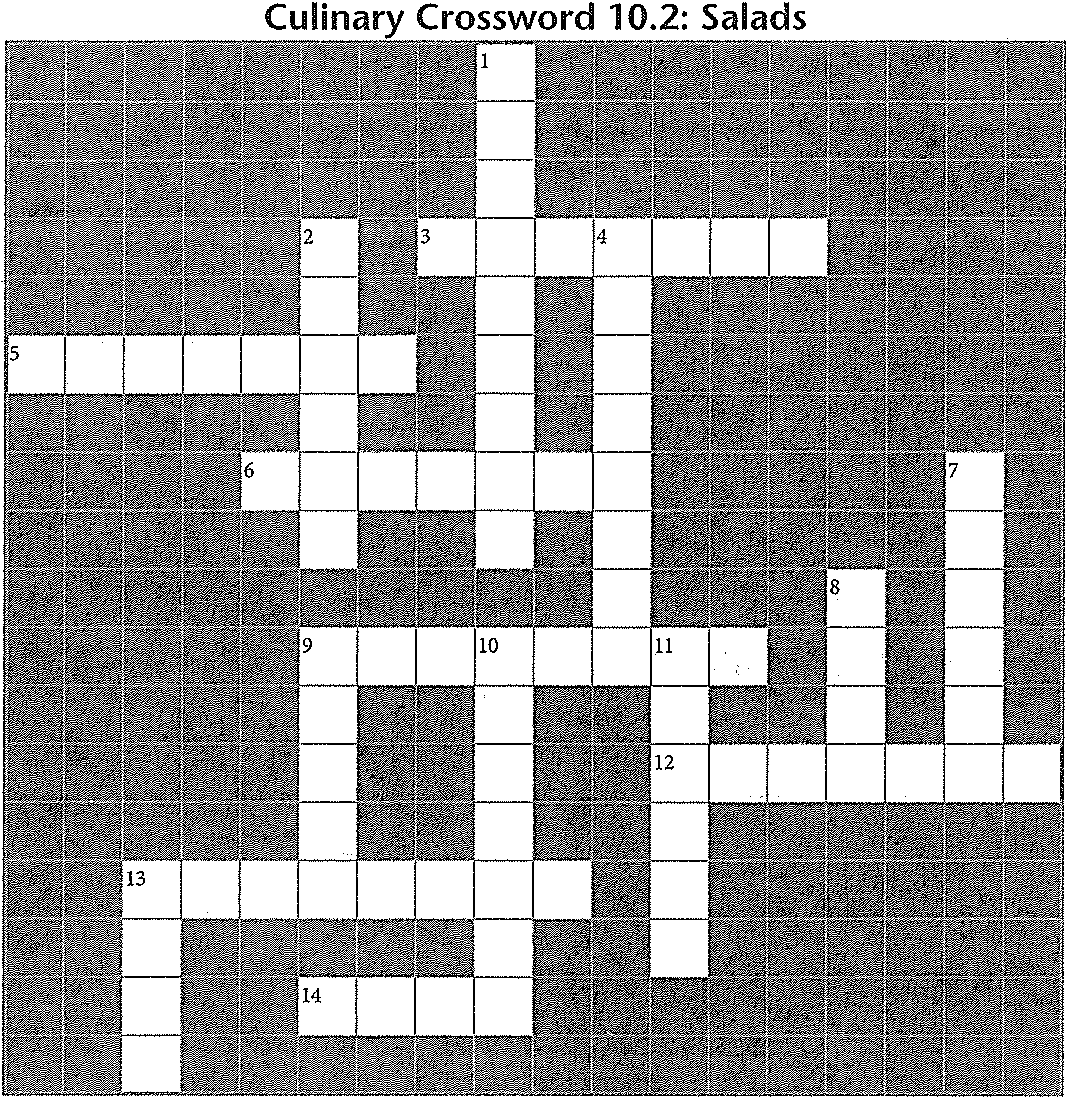
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@ *Lab Resources & Study Guide i/JI;,* 161

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French-style mix of salad greens

French salad of tuna, olives, egg, and green beans

salad often features fruit or gelatin and

is served with a sweet dressing

Type of salad with artfully arranged

. ingredients

Popular type oflettuce that comes in a tight head

Ingredients you can add to salads, including bread, grains, or pasta

-course salad, a balanced meal

containing protein

***lnswers are in the Crossword Solutions section.***

*1J1> Introduction to Culinary Arts*

**Down**

1. Type of salad served before the main course



2. salad means the ingredients are combined with dressing

4. Crisp bread cubes used as a salad garnish

7. Category of salad greens that includes dandelion and chicory

8. Popular salad with sliced turkey or chicken, avocado, cheese, eggs, and bacon

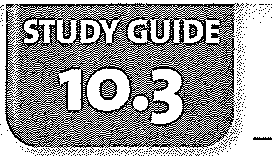
9. Bell pepper and radicchio add this to a salad

10. Meat, poultry, or cheese contribute this to a salad

11. Type of flowers, such as pansies and violets, added to salads for extra appeal

13. Type of salad served with the main dish

Name ------------------------------ -------------- Dme



Cheese

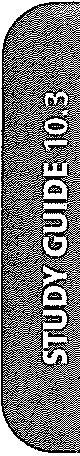
Chapter 10: Garde Manger

*Use this Study Guide to take notes during class or as yon read the section in the textbook.*

Basic Cheese Types, Characteristics, and Examples

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**Tips on Buying** Cheese

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*Lab Resources & Study Guide* !J,.. 163

**Study Guide 10.3** (CONTINUED)

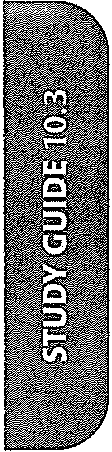
3.

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**Tips on Handling Cheese**

**1.**

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**6.**



**T**,.**ips on Storing Cheese**

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3·-------------------------------------------------- -----

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164 ,. *Introduction to Culinary Arts*

Study Guide 10.3 (CONTINUED)

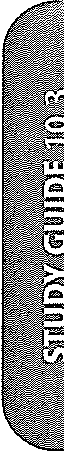
Tips on Serving Cheese

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2.

3.

How to Serve Cheese within a Formal Meal



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2.

How to Present Cheese for Service

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Using Cheese in Cooking

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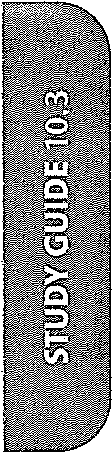
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@ *Lab Resources & Study Guide* 165

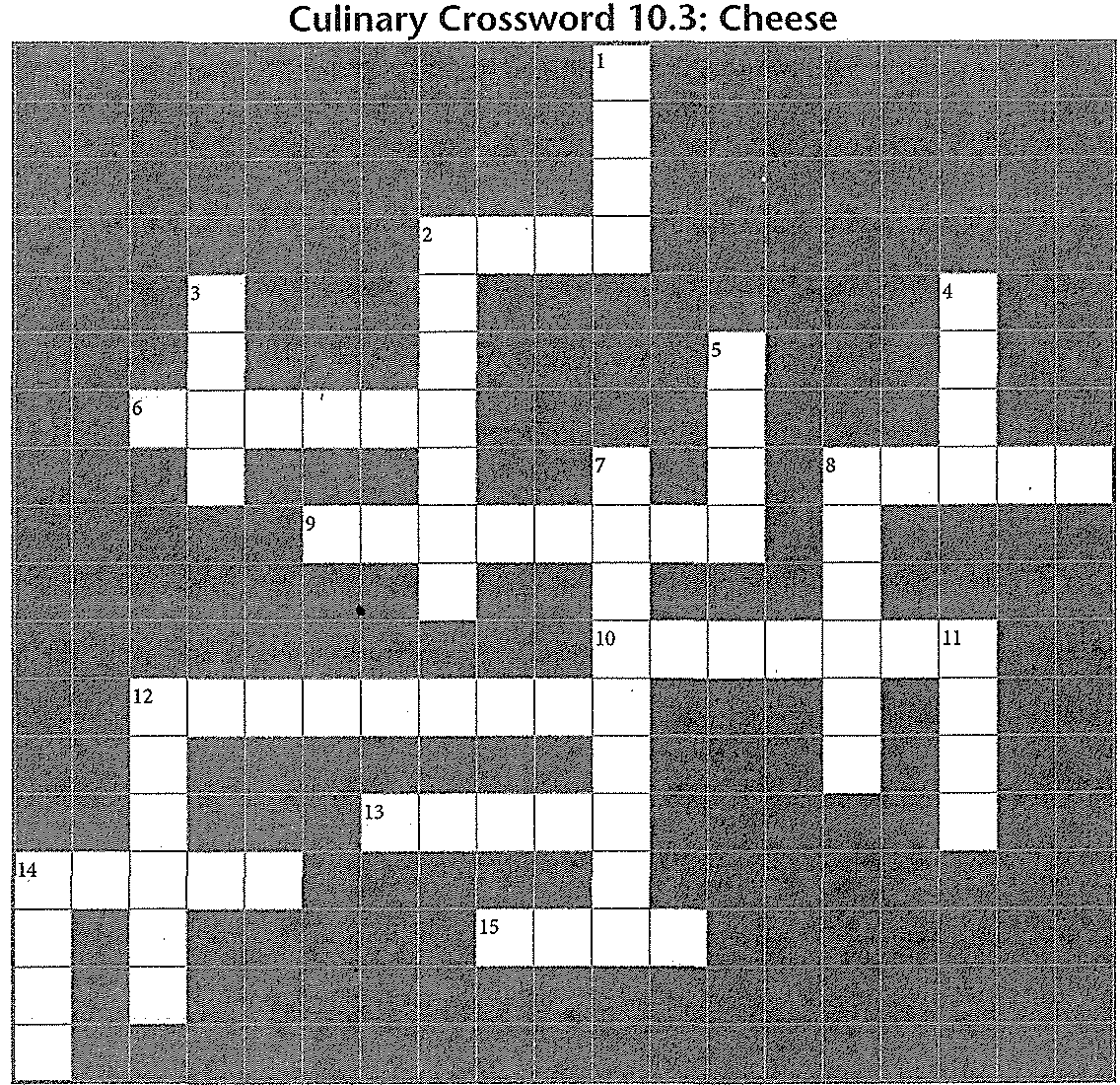
Name



**Across**

Dme

*Use the clues below to solve the puzzle, which contains many vocabulary terms from Section 10.3.*



**Down**



2. Type of cheese, also called chevre

6. of cheeses is a cheese course with multiple items

8. Feta and ricotta are examples of cheese

9. jack, example of semi-soft cheese

10. Popular example of hard cheese

12. Italian hard cheese

13. Jarlsberg and Gruyere are -style cheeses

14. Cheese is sometimes served on a platter called a cheese

15. Type of salad served with the main dish

***Answers are in the Crossword Solutions section.***

166 *{IP> Introduction to Culinary Arts*

1. ·Cheese is sometimes served from a cheese' at a restaurant

2. Parmigiano-Reggiano is ideal for this

3. Substance that makes blue veins in cheese

4. Popular example of soft, rind-ripened cheese

5. When making cheese, the milk coagulates and separates into curds and \_

7. Type of cheese made from finely ground cheese that is heated and poured into a mold

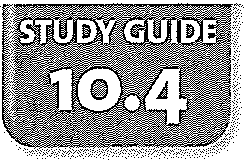
8. Melted cheese dish

11. Surface of an aged cheese

12. Grana , type ofltalian cheese

14. Gorgonzola is an example of this type of cheese

Name ----------------------Date



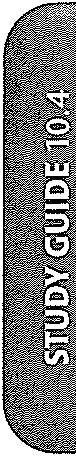
Chapter 10: Garde Manger

Cold Food Presentation

*Use this Study Guide to take notes during class or as you read the section in the textbook.*

T,.ypes of Cold Food Presentations and Examples

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Tips on Buying Shellfish

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(CONTINUES ON NEXT PAGE)

*Lab Resources & Study Guide /Itt.* 167

tudy Guide 10.4 (coNTINUED)

·ips on Handling and Serving Caviar

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)esign Elements for Food Arrangements

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Tips for Buffet Table Design

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Study Guide 10.4 (CONTINUED)

Two Ways to Serve the Main Item in a Cold Food Presentation

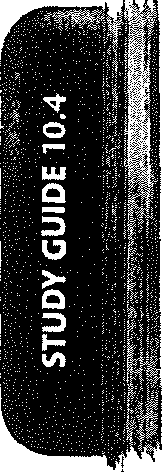
1.

2.

Serving Tools for Cold Food Presentations

1.

2.



3.

4.

5.

Tips for Centerpieces

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2.

3.



Guidelines for Garnishing

1.



2.

3.

4.

5.

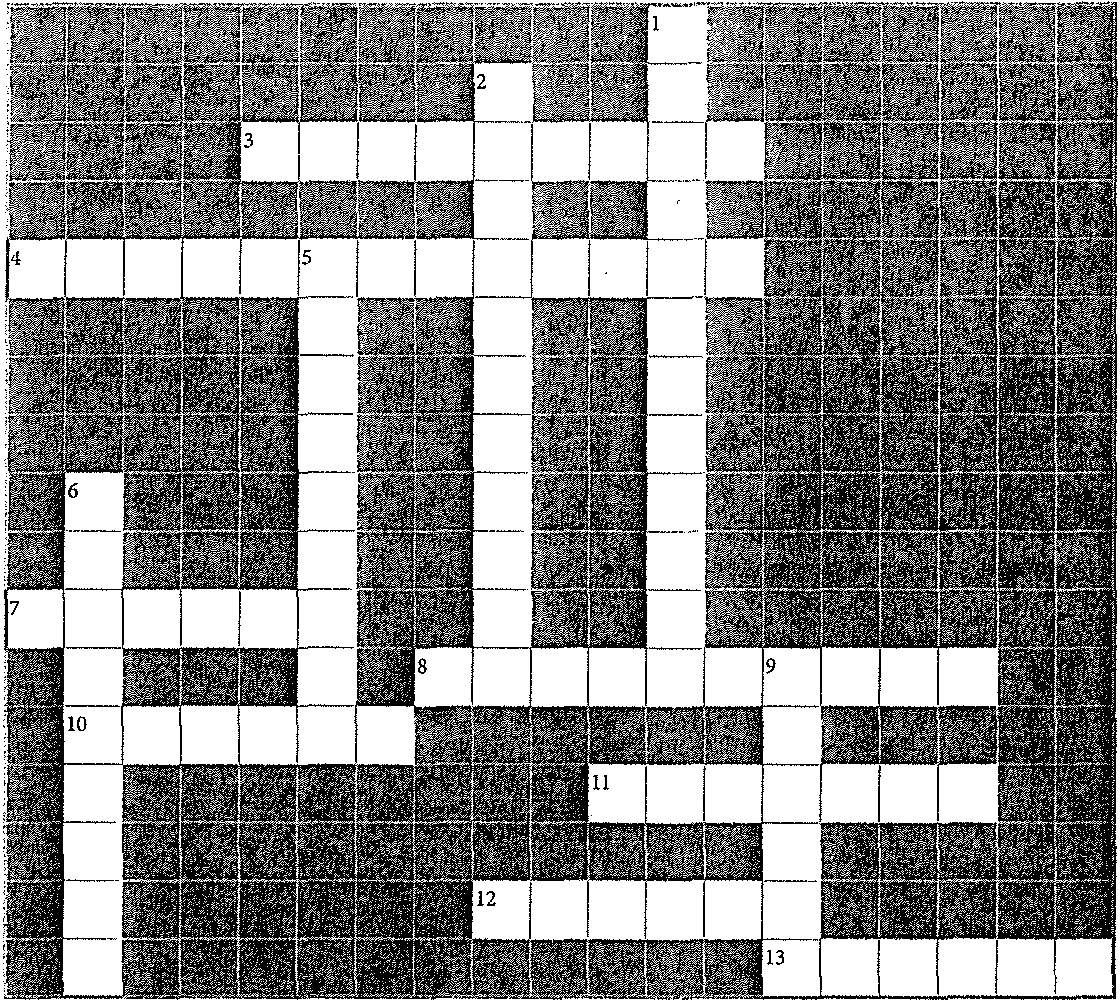
6.

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*Lab Resources & Study Guide* .). 169

**Name** -----------------------Date

**Culinary Crossword 10.4: Cold Food Presentation**



***Use the clues below to solve the puzzle, which contains many vocabulary terms from Section 10.4.***

**Across**

3. Describes shellfish placed in fresh water to purge them of impurities and sand

4. Dip for shrimp and other seafood, made of

ketchup and horseradish (2 words)

7. Thin Rnssian crepes

8. Arranging slices of meat to overlap one another in the order they were cut

!0. Type of smoked fish that is often served in cold food presentations

11. Swedish cured salmon

12. Fish eggs from the largest sturgeon

13. Counter where fresh, uncooked shellfish is served (2 words)

***Answers are in the Crossword Solutions section.***

**170** .). *Introduction to Culinary Arts*

**Down**

1. Example of an elaborate, frozen centerpiece



(2 words)

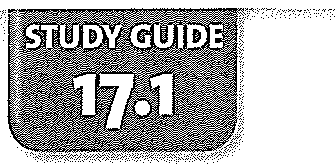
2. Style of serving a main item, where a large part of it is left unsliced (2 words)

5. Platter of assorted cured meats, cheeses, and pickled vegetables

6. Clams and oysters are often opened and served on the (2 words)

9. Salted fish eggs

Name --------------------Date \_



Chapter 17: Yeast Breads, Rolls, & Pastries

Introduction to Baking

*Use this Study Guide to take notes during class or as you read the section in the textbook.*

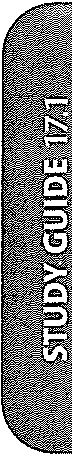
Types of Flour Used in Baking

1.

2.

3.

4.



Tips on Storing Flour

1.

2.

3.

4.

How Eggs are Used in Baking

1.

2.

3.

4.

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Safety Tips for Using Eggs in Baking

1.

2.

3.

4.

Types of leaveners Used in Baking

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2.

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*Lab Resources & Study Guide /Jll;. 227*

Study Guide 17.1 (continued)

What Fat Contributes to Baked Goods

1. I

2.

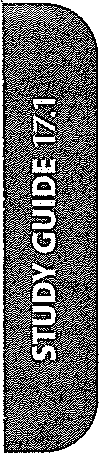
3.

Types of Fats and Examples

1.

2.

Sweeteners Used **in** Baking



1. 5. -----------------------------

2. 6. -----------------------------

3. 7. ----------------------------

4. 8. ----------------------------

Acids Used in Baking

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4. \_

2. 5. -----------------------------

3. 6. -----------------------------

Thickeners Used in Baking

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2.



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Measuring Tools Used in Baking

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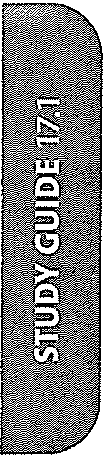
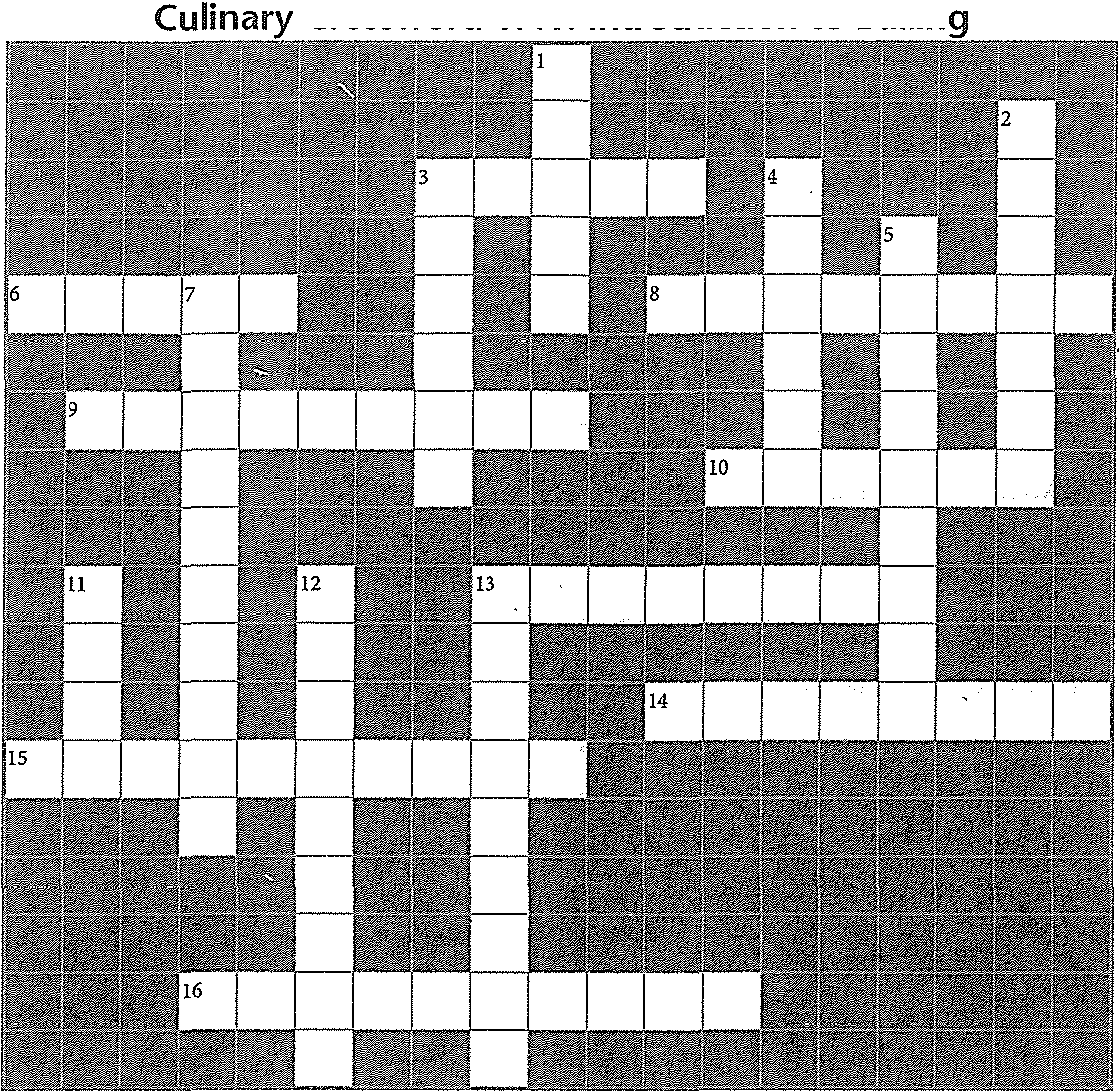
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Crossword 17.1: Introduction to Bakin



Across

*Use the clues below to solve the puzzle, which contains vocabulmy terms from Section 17.1.*

Down



3. Type of flour that is considered "harder" than all-purpose flour

6. Tiny, single-celled organism that increases the volume of dough

8. What bakers often call their recipes

9. Heatproof paper used in baking to line pans

10. Thickener found in apples and citrus fruit

13. Pastry tool with teeth, used to give icing a decorative finish (2 words)

14. It increases the volume of dough by adding air

15. Solid fat that lacks flavor but adds extraordinary flakiness to baked goods

16. Changing the structure of proteins, as acids do to baked goods

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1. To work moistened flour by hand

2. Thickener made from animal byproducts

3. Solid fat that adds flavor and flakiness to baked goods

4. Work surface excellent for cooling dough

5. Used to spin a cake with one hand while you decorate it with the other hand

7. Type of pan with a removable base, used to make delicate cakes

11. Egg , a mixture of egg and water that you brush on top ofbread before baking

12. Type of sugar also referred to as baker's sugar

13. Thick liquid sweetener, available as light or dark (2 words)

***Answers are in the Crossword Solutions section.***

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Study Guide 17.1 (continued)

Common Work Surfaces Used in Baking

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Cutting Tools Used in Baking

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Bread-Baking Equipment



**1.**

2.

Appliances Used in Baking

**1.** 3.

2. 4. ------------------------

liners, Baking Pans, and Molds

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2. 7. -------------------- ---------

3. 8. --------------------,-------

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Pastry Tools

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Examples of Ingredients Used in Formulas

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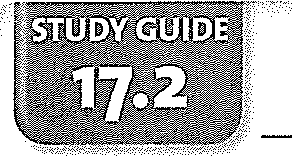
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*@! Lab Resources & Study Guide*

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Name ---------------------- Date



Yeast Dough

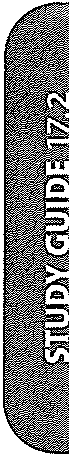
Chapter 17: Yeast Breads, RoUs, & Pastries

*Use this Study Guide to take notes during class or as you read the section in the textbook.*

Types of Yeast Dough, Ingredients, and Examples of Products

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Steps in Straight Dough-Mixing Method

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Study Guide 17.2 (continued)

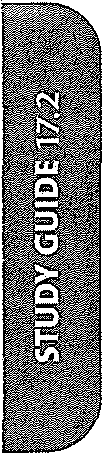
Modified Mixing Method for Making Enriched Yeast Dough

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2.

3·---------------------------------------------------------- --

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5.

Using the Sponge Mixing Method

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Using a Pre-Ferment

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Types of Pre-Ferments

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Study Guide 17.2 (continued)

Using Rolled-In Dough

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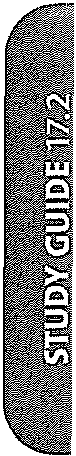
2.

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Garnishes for Yeast Bread

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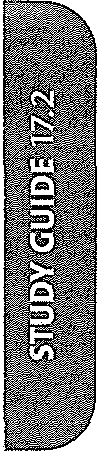
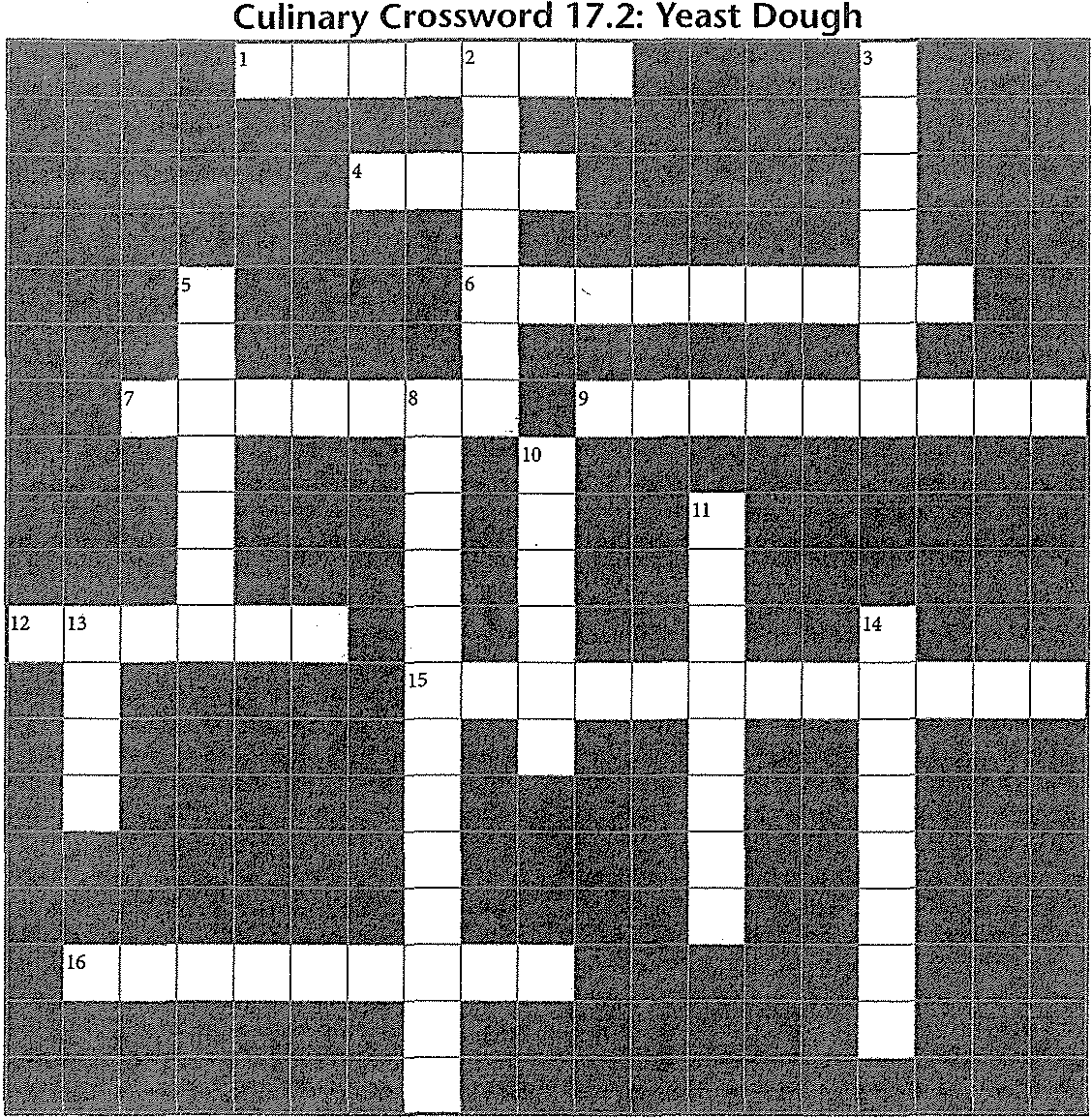
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Name Dare ----------------------



*Use the clues below to solve the puzzle, which contains many vocabulary terms from Section 17.2.*

**Across**

**1.** Rich French bread with a knotted top

4. Pizza crust and hard rolls are made with this type of dough

6. Type of yeast dough made of alternating layers of dough and fat

7. Combine equal parts of flour and water with some yeast to create this

9. Soaking process that activates yeast

12. Mixing method that starts by combining some liquid and flour with all the yeast to make a loose dough

15. Name of test where you check if dough is thin enough for light to come through it (2 words)

16. Starter with a tangy flavor made from wild yeast

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**Down**

2. Jewish braided holiday bread



3. Pre- , also called a dough starter

5. Traditional Christmas bread filled with dried fruit

8. Mixing method where all ingredients are added at the same time (2 words)

10. First stage of mixing ingredients

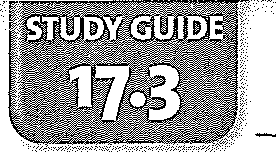
11. Delicious sweet bun with raisins and icing, served warm

13. fermentee, a piece of dough saved from another batch

14. Type of dough that is buttery and sweet

***Answers are in the Crossword Solutions section.***

Name ---------------------Date \_



Chapter 17: Yeast Breads, RoHs, & Pastries

Breads, Rolls, & Pastries

*Use this Study Guide to take uotes during class or as you read the section in the textbook.*

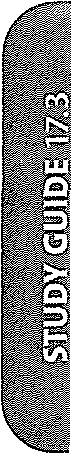
Steps for Dividing and Pre-Shaping Dough

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Bread Shapes and Examples

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Study Guide 17.3 (continued)

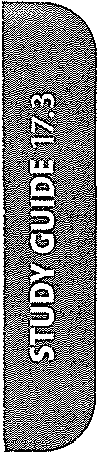
After Shaping/Before Baking Preparation

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Baking Stages



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Tips for Cooling and Slicing

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4.



Post-Baking Quality Evaluation

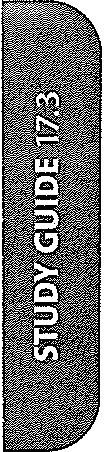
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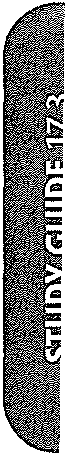
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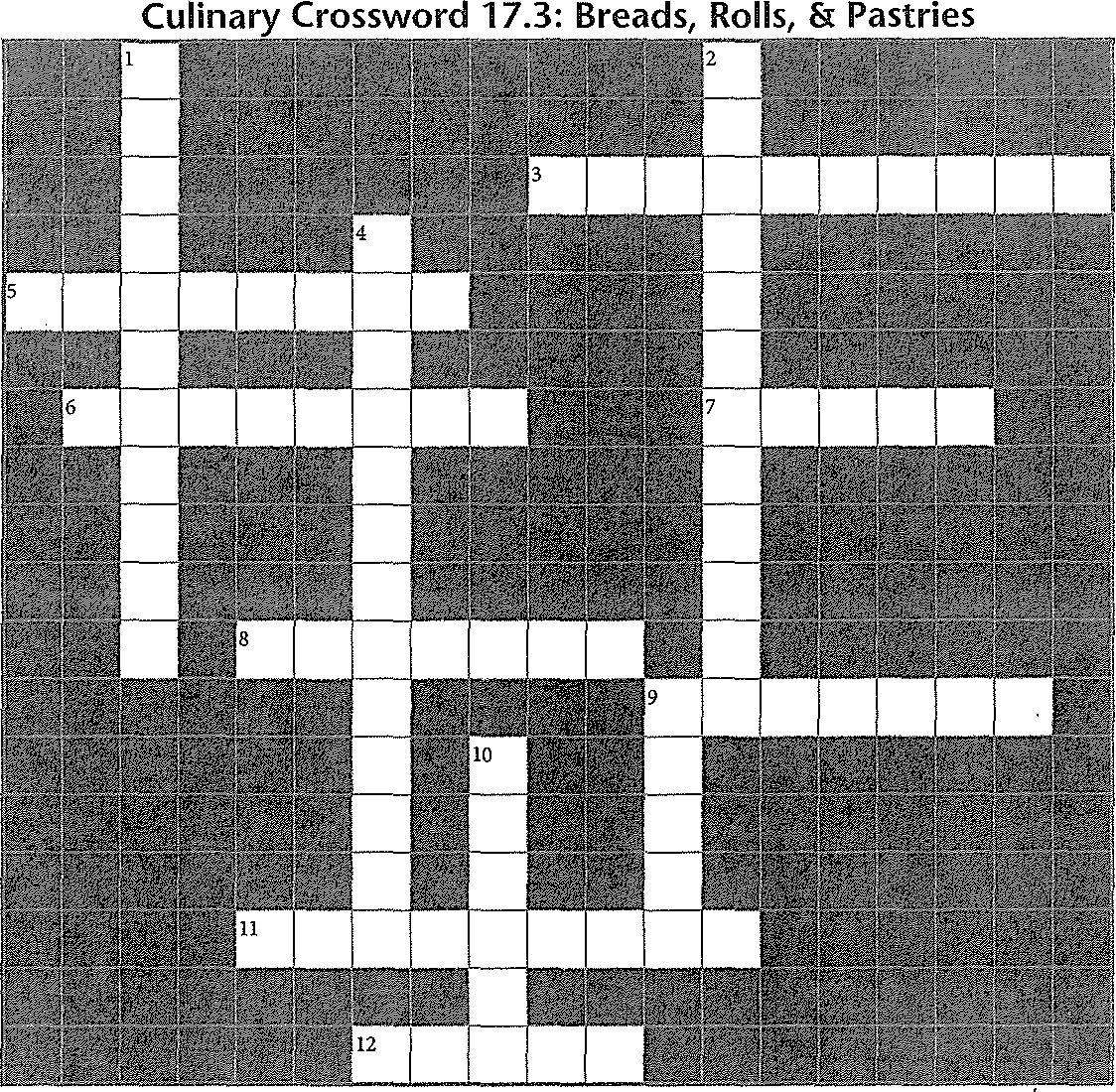
**238** */II> Introduction to Culinary Arts*



Name Dare



*Use the clues below to solve the puzzle, which contains many vocabulary terms from Section 17.3.*



**Across**

3. Last stage of rising that occurs in the oven



(2 words)

5. Type of knife best used for slicing bread

6. Italian flat bread

7. What forms on dough's outer surface when it dries out in the oven

8. Cutting the top of dough to release steam

9. Type ofloaf made with three tapered ropes of enriched dough

11. Long, narrow French breads

12. Sugary liquid brushed onto sticky buns before baking

**Down**

1. Letting dough rise one last time after it is shaped (2 words)

2. Hand tool used to cut dough (2 words)

4. Letting dough rest until you can stretch it without tearing (2 words)

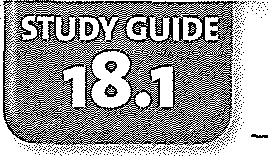
9. French term for round loaf of bread

10. Ethiopian flat bread

***Answers are in the Crossword Solutions section.***

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Name ---------------------Date ---------



Chapter 18: Quick Breads

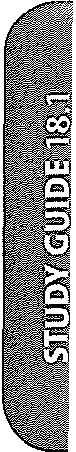
Muffins & Quick Breads

*Use this Study Guide to take notes during class or as you read the section in the textbook.*

Basic Ingredients for Muffins/Quick Breads

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Mixing Methods

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Tips on Preparing/Filling Pans and Baking

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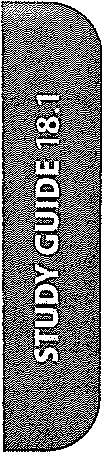
Study Guide 18.1 (continued)

3.------------------------------------------------------

4.

5.

Examples of Stir-Ins and Toppings



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Tips for Adding Stir-Ins and Toppings

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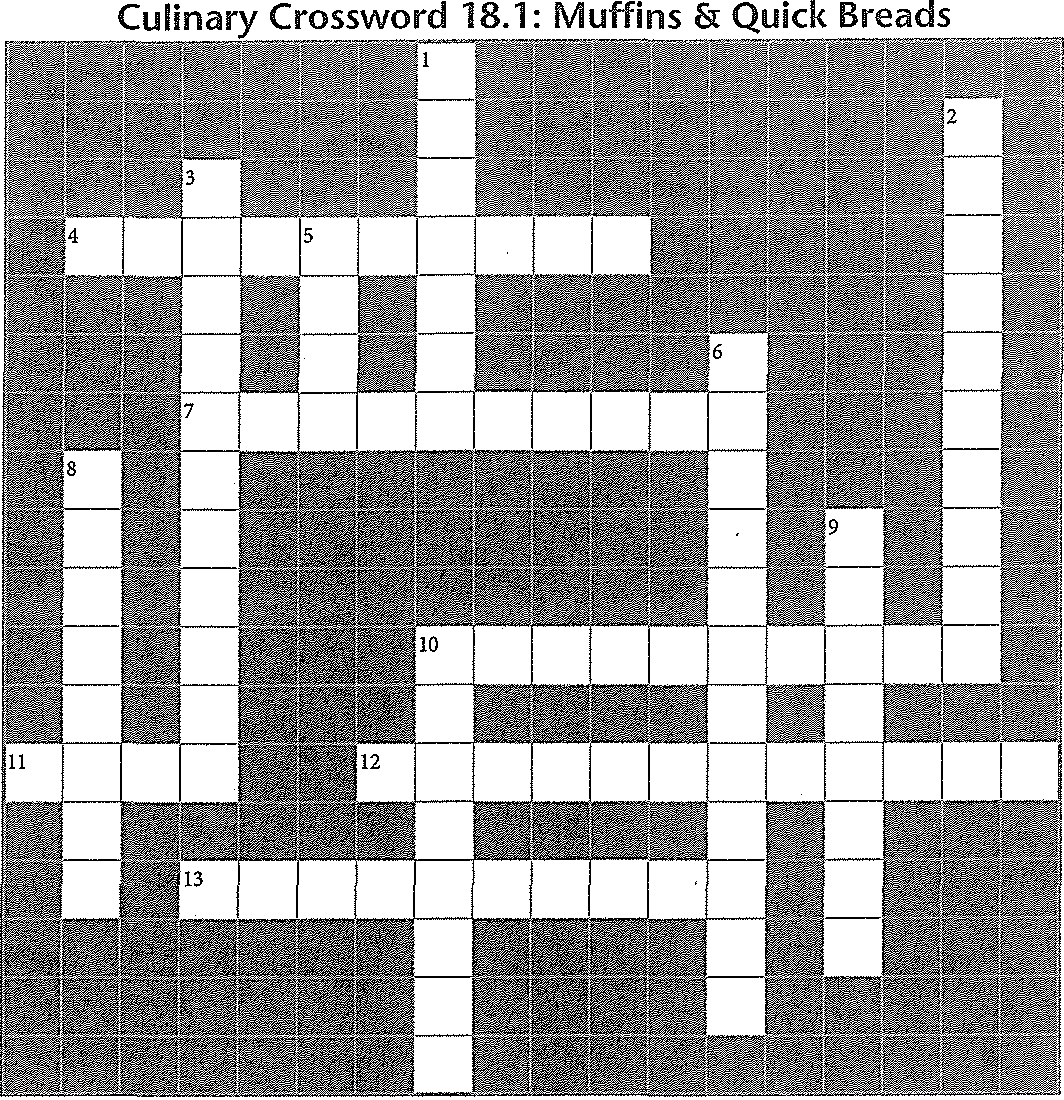
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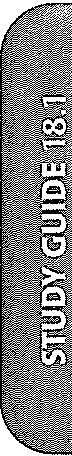
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Name Dme



**Across**



*Use the clues below to solve the puzzle, which contains vocabulary terms from Section 18.1.*

**Down**

4. Way of mixing in which a depression is made in flour and liquid is poured in (2 words)

7. Leavener used for.quick breads (2 words)

10. Thin, sweet liquid brushed on top of baked goods to make them glossy (2 words)

11. Muffins are baked in these

12. Mixture of fat, sugar, and flour sprinkled on muffins before baking (2 words)

13. Type of sugar that adds texture to quick breads and muffins.O

1. scooper is used to make muffins all the same size

2. Type of flour most often used for muffins and

quick breads (2 words)

3. Common fruit stir-ins for muffins

5. Liquid commonly added to muffins and quick breads

6. This leavener can be "double acting" (2 words)

8. Mixing sugar and fat vigorously to add air

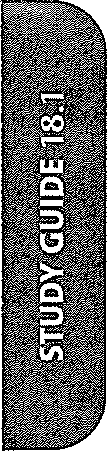
9. Quick breads are usually baked in these

(2 words)

10. Mixture of fat, sugar, flour, spices, and nuts sprinkled on muffins before baking

***Answers are in the Crossword Solutio11s section.***

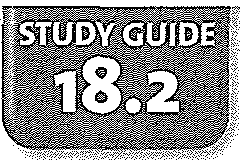
*Lab Resources & Study Guide* 241



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Biscuits & Scones

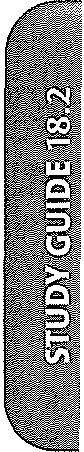
Chapter 18: Quick Breads

*Use this Study Guide to take notes during class or as you read the section in the textbook.*

Types of Biscuits

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T,,ypes/Shapes of **Scones**

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I,.ngredients **in** Soda Bread

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**B**,.**aking** Temperature **Tips**

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*Lab Resources & Study Guide* .. 243

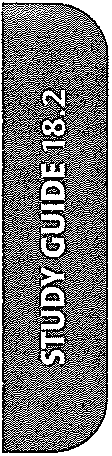
Study Guide 18.2 (continued)

Basic Shaping Tips

1.

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Serving Options

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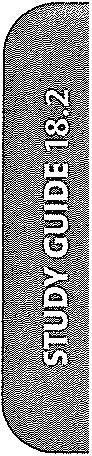
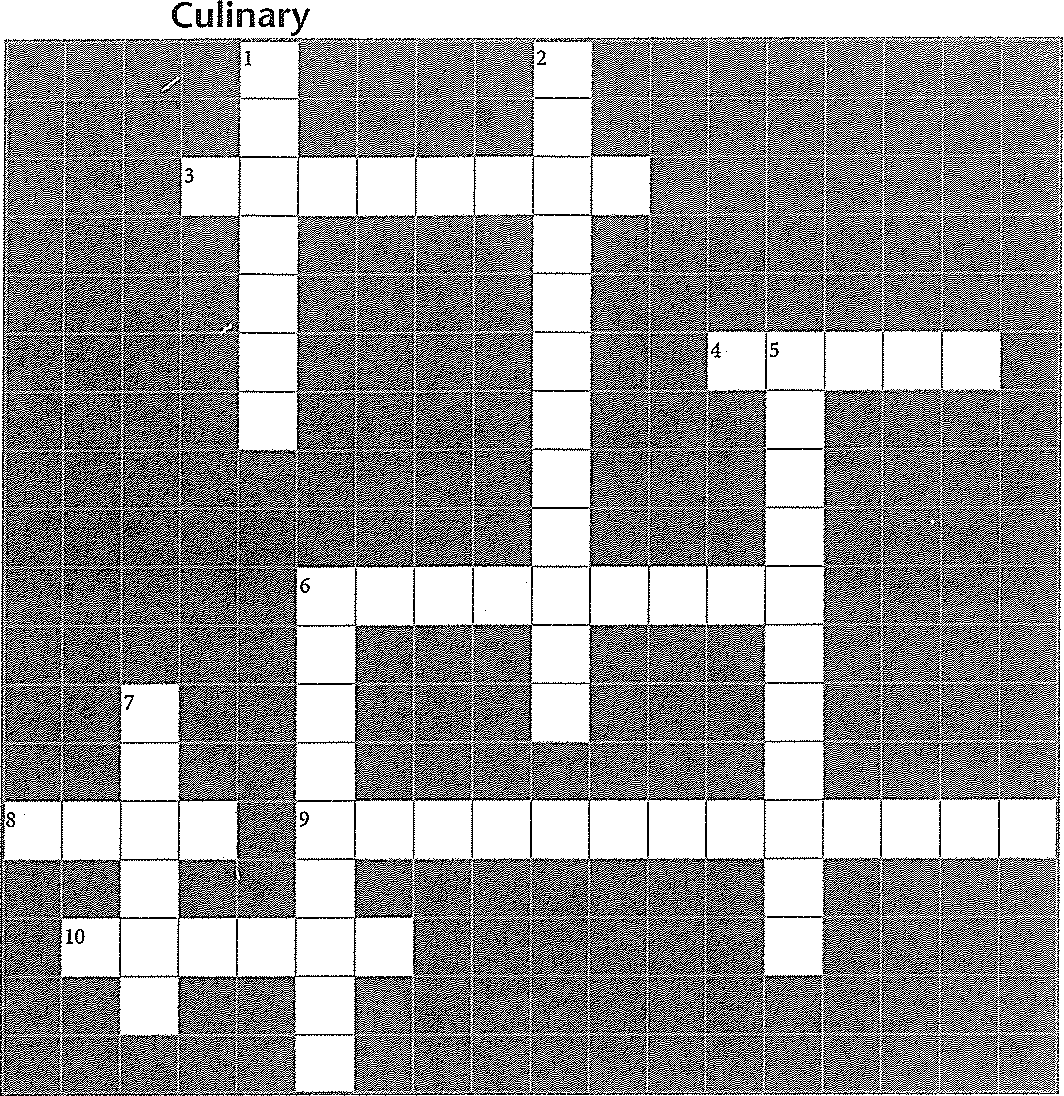
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**Crossword** 18.2: **Biscuits & Scones**



**Across**



*Use the clues below to solve the puzzle, which contains many vocabulary terms from Section 18.2.*

**Down**

3. Small quick breads with little or no sugar

4. Add this liquid to scones to make them richer than regular scones

6. Biscuits are the foundation for this dessert that is topped with whipped cream

8. Type of biscuits made from a liquidy dough that falls from a spoon onto a baking sheet

9. Sharp tool needed to portion dough when making small round quick breads

10. Type of biscuits made from dough that is worked a long time until it is hard

1. Fat should be to keep it from blending too much with flour when making biscuit dough

2. British tradition of serving a light meal of small sandwiches, scones, and cakes before dinner (2 words)

5. Method of mixing fat and flour that is used to make biscuits (2 words)

6. Round baked item made with buttermilk and raisins (2 words)

7. Sweet individual quick breads that may contain fruit or nuts

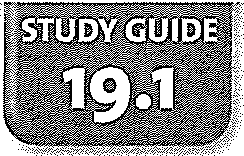
***Answers are in the Crossword Solutions section.***

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Name ----------------------Date



Chocolate

Chapter 19: Desserts

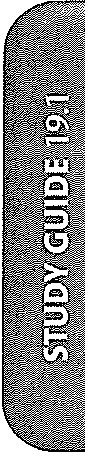
*Use this Study Guide to take notes during class or as you read the section in the textbook.*



Basic Types of Chocolate

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2.



3.

Variations on the Basic Types of Chocolate

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Tips for Melting Chocolate

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Study Guide 19.1 (continued)

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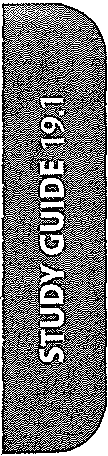
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Tips for Tempering Chocolate

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Tips for Storing Chocolate

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Making a Ganache



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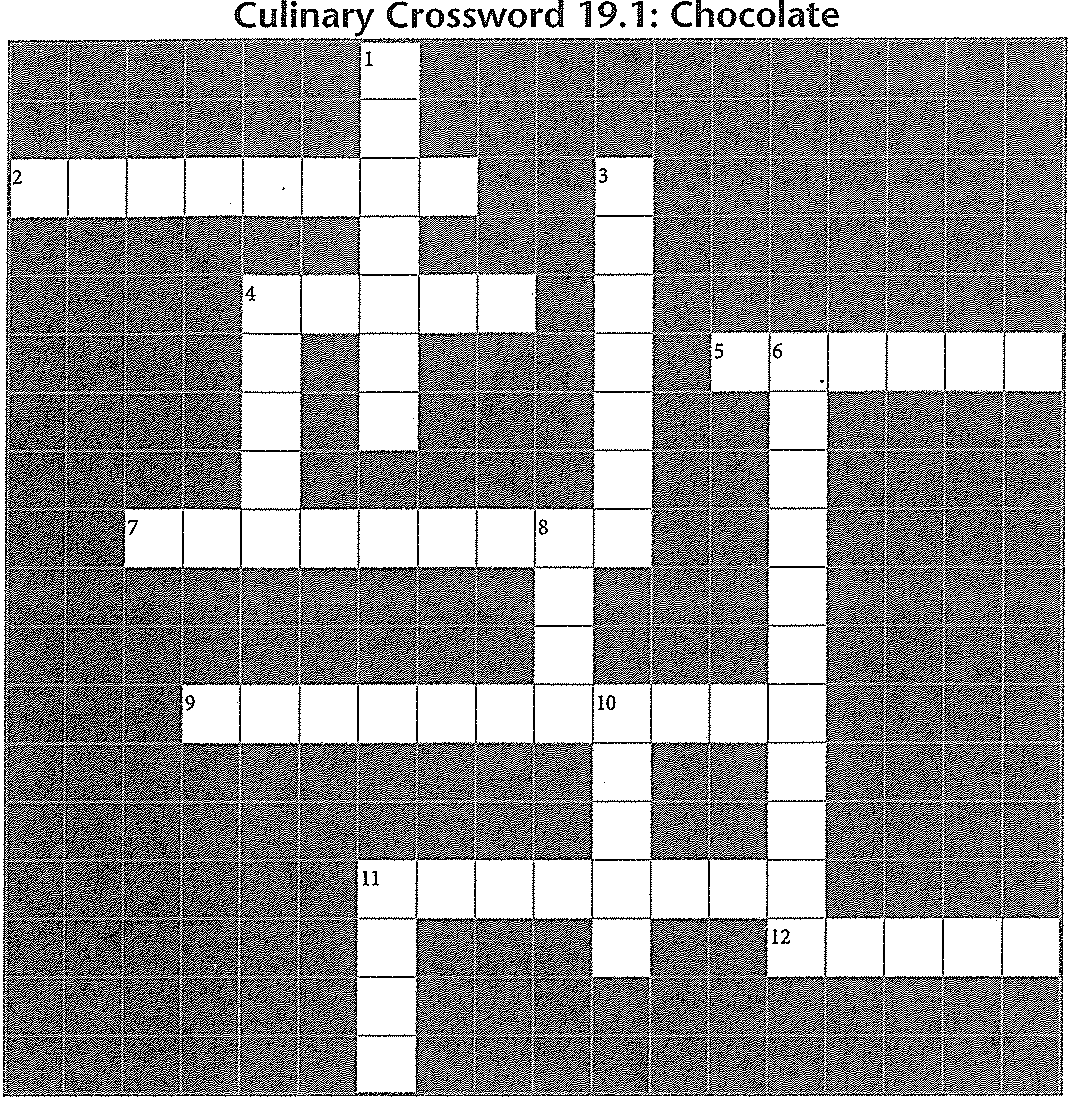
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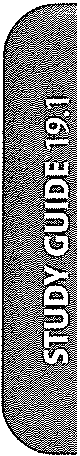
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248 *fll> Introduction to Culinary Arts*

Name ----------------------- Date



**Across**



*Use the clues below to solve the puzzle, which contains vocabulary terms from Section 19.1.*

**Down**

2. Type of chocolate made with vegetable fat

4. Chocolate comes from this tree

5. Cocoa , the fat from cocoa beans

7. Process of properly crystallizing chocolate

9. Type of chocolate that has less sugar than semisweet chocolate

11. One thing to avoid when storing chocolate

12. Most cocoa powder is processed

1. Emulsion made with chocolate and a liquid

3. Method for cooling chocolate that uses a marble slab

4. Liquid added to chocolate to make truffle centers and candy or cake fillings

6. Baker's chocolate is also called chocolate

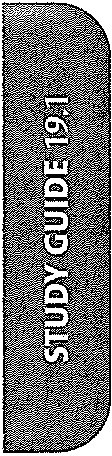
8. Cleaned cocoa kernels

10. chocolate contains no chocolate liquor

11. chocolate is sweeter than dark chocolate

***Answers are in the Crossword Solutions sectio11.***

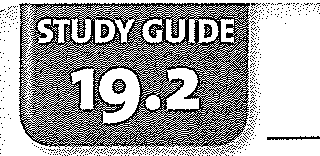
*Lab Resources & Study Guide* 249



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Name ----------------------- Date



Chapter 19: Desserts

Custards, Mousses, & Frozen Desserts

*Use this Study Guide to take notes during class or as you read the section in the textbook.*

Basic Ingredients of Custard

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Basic Types of Custards and Descriptions

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Components of Mousse



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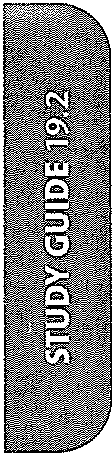
Study Guide 19.2 (continued)

Types of Frozen Desserts

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Factors that Affect the Hardness of a Frozen Dessert

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2.

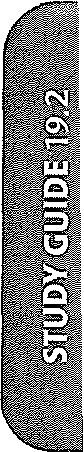
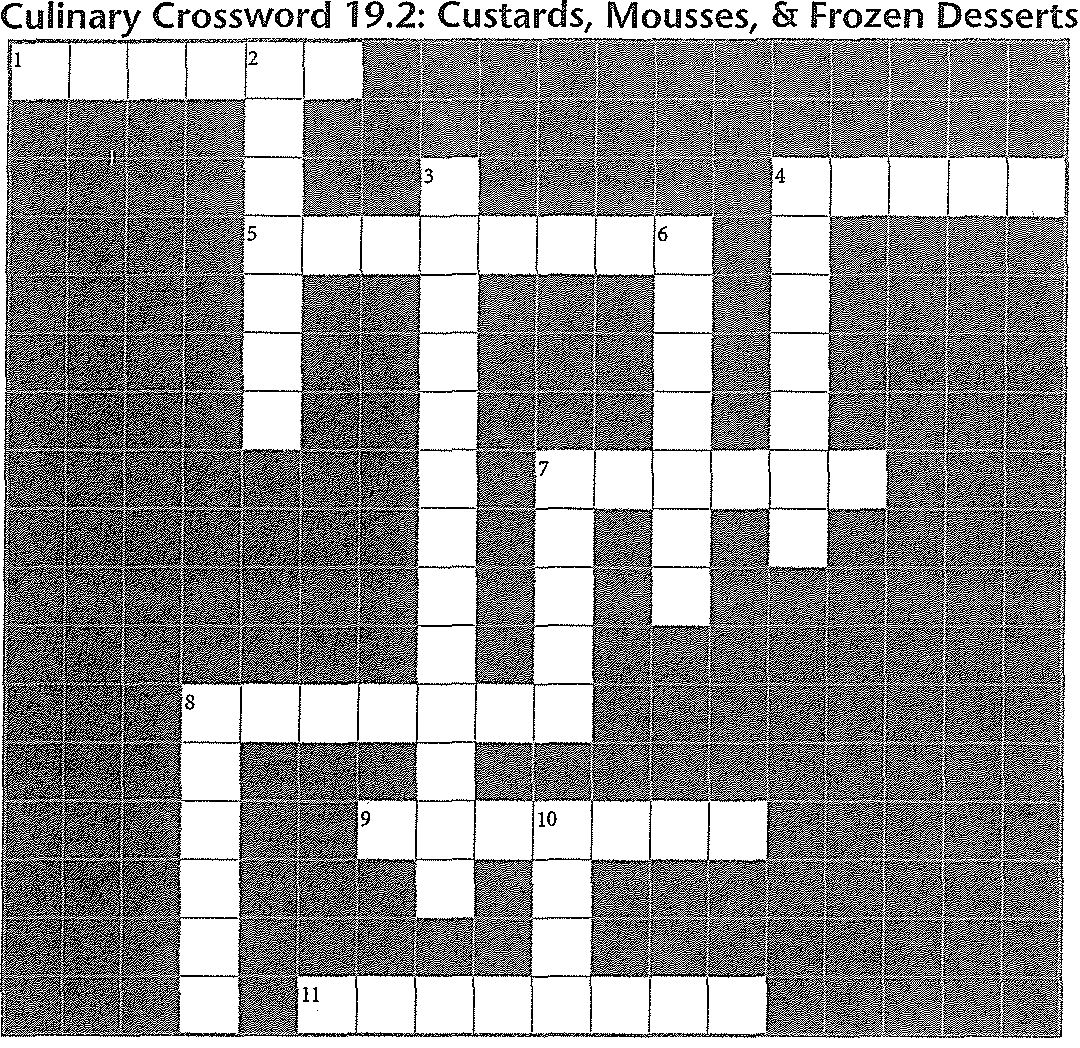


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Name

Date



*Use the clues below to solve the puzzle, wlzic/z contains vocabulary terms from Section 19.2.*

**Across**



1. Dessert made by adding air to a flavored base

4. Sugar , concentrated solution of sugar and water

5. Process of adding air to food

7. Type of custard used to make pastry cream and cream pie fillings

8. Type of custard used to make an ice cream base

9. Frozen dessert that relies on egg foams and whipped cream for air

**Down**

2. Egg foam made by whipping egg yolks as they are heated with sugar

3. Airy dessert made without egg foam (2 words)

4. Frozen dessert that has meringue folded into it

6. Dessert made from a flavored water base that is stirred as it freezes

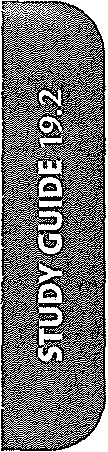
7. Type of custard made in the oven

8. Frozen, usually fruit-based dessert, made in an ice cream maker

10. Sweetened egg custard coated in caramel sauce

11. Mixture of stiffly beaten egg whites and sugar ***Answers are in the Crossword Solutions section.***

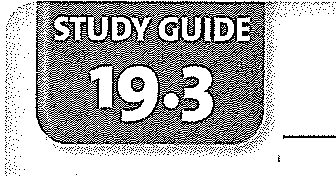
*Lab Resources & Study Guide ft;,.* 253



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Name -------------------- Date \_



Cookies & Cakes

Chapter 19: Desserts

*Use this Study Guide to take notes during class or as you read the section in the textbook.*

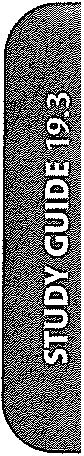
Basic Ingredients in Cookies/Cakes

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Additional Ingredients Found in Cookies/Cakes

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Main Types of Cookies and Examples

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Tips for Working with Cookie Ingredients

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Tips for Preparing Cookie Pans

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Study Guide 19.3 (continued)

Mixing Methods for Cookies

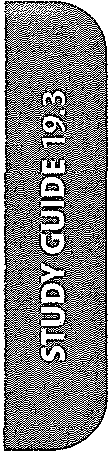
1.

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Tips for Shaping Different Types of Cookies

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Cookie-Baking Factors

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Options for Finishing Cookies

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Study Guide 19.3 (continued)

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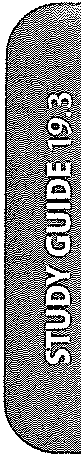
T,ips for Serving and Storing Cookies

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Tips for Preparing Cake Pans



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Mixing Methods for Cakes

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Cake-Baking Factors

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Options for Building, Icing, and Finishing Cakes

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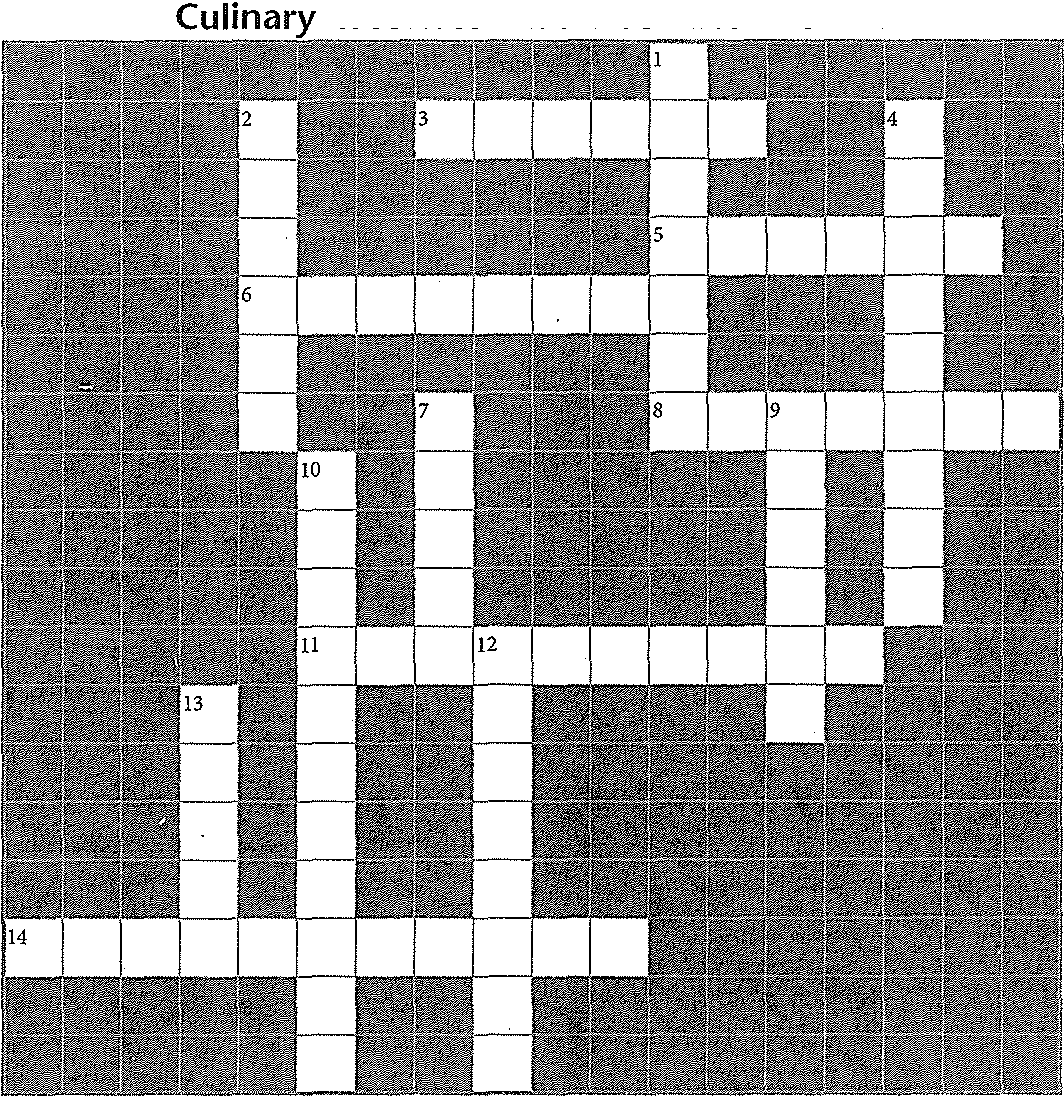
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**Crossword 19.3: Cookies & Cakes**



*Use the clues below to solve the puzzle, which contains vocabulary terms from Section 19.3.*

**ISS**

cookies, also called refrigerator cookies Type of cookie made with a stiff dough that is shaped by hand

Italian cookie that is twice-baked

Type of ingredient, such as chips, nuts, or icing, that is used in cookies and cakes You cut these into squares or other shapes after they are baked (2 words)

Joining two cookies together with a layer of filling or ice cream

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**Down**

I. Cookie mixing method that includes whipped eggs.



2. -panning, stacking two cookie sheets

4. A tuile is this type of cookie

7. After greasing a cake pan, you coat it with this

9. cookies, also called cut-out cookies

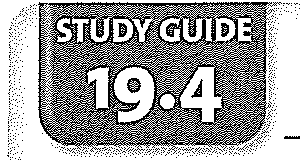
10. Slowing down a mixer after the mixture reaches maximum volume

12. Cookie mixing method that produces smooth and uniform results

13. A spritz cookie is this type of cookie

***Answers are in the Crossword Solutions section.***

Name ---------------------Date



Pies, Tarts, & Pastries

Chapter 19: Desserts

*Use this Study Guide to take notes during class or as you read the section in the textbook.*

T,,ypes of Pastry Dough

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Pie and Tart Fillings

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Tips on Rolling Dough

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Jdy Guide 19.4 (continued)

ps on Blind Baking

ps on Assembly

rpes of Pie and·Tart Toppings

:houx Paste Ingredients



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Study Guide 19.4 (continued)

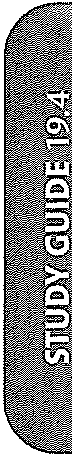
How to Use Choux Paste

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Tips on Plating Desserts

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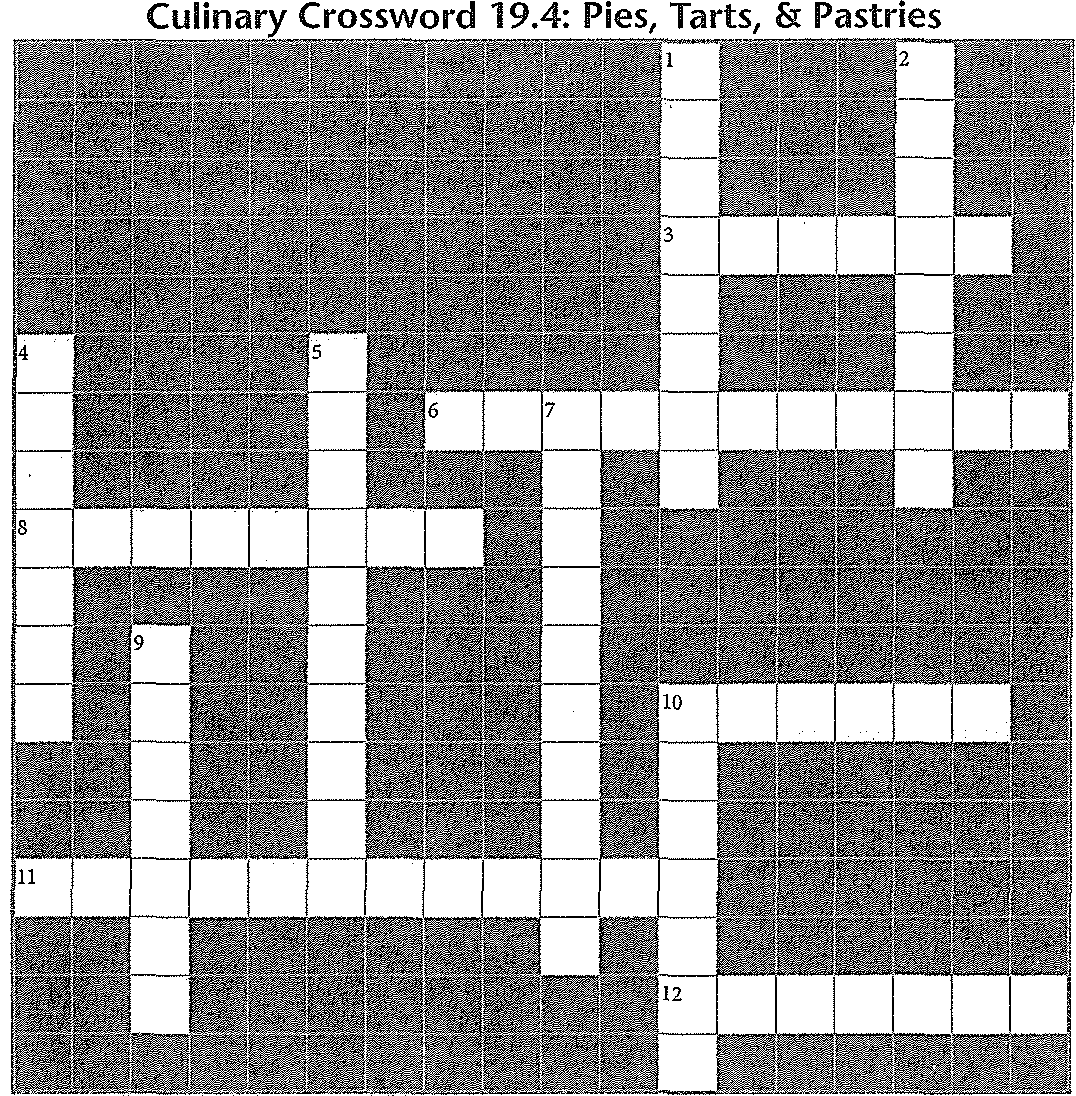
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Use the clues below to solve the puzzle, which contains vocabulary terms from Section 19.4.

DSS

Long, straight pastry filled with cream and glazed on top

Method of mixing butter into dough with your hands (2 words)

Large piece of pastry dough placed over a filled pie shell before baking (2 words)

Type of fruit pie filling

Common covering for cream pies, it is usually piped (2 words)

Effect created,by weaving strips of dough across the .top of a pie filling

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**Down**

1. Crumbly mixture sprinkled over a pie filling



2. Cream pie topping that browns in a hot oven

4. Pumpkin pie contains this type of pie filling

5. Versatile dough used by pastry chefs to create sweet and savory items (2 werds)

7. Another name for a pre-baked pie shell (2

words)

9. Squeezing pie dough between your fingers to create a decorative edge

10. Type of pastry dough used for pies; it is very rich in fat and sugar

***Answers are in the Crossword Solutions section.***