**Baking and Pastry Final Study Guide**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_**

**Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Day: \_\_\_\_\_\_\_\_\_\_\_\_\_**

Functions of ingredients (clue – SELLFFF)

What are the steps to the cut-in method?

What are the steps to the creaming method?

What are the steps to the blending method?

What is the consistency/temperature of the fat for the cut-in method?

What is the consistency/temperature of the fat for the creaming method?

What is the consistency/temperature of the fat for the blending method?

Three end products that use the cut-in method?

Two end products that use the creaming method?

Three end products that use the blending method?

How is the texture of your end product affected if you over mix your batter? Why does this happen?

What should the consistency of the batter be in the blending method?

What is blind baking?

What are the steps for blind baking?

Why would you blind bake? (2 reasons)

Why would you use royal icing instead of buttercream icing?

What did we use royal icing for in this class?

How would you prepare a pan for a bar cookie?

How would you prepare a pan for a layer cake?

How would you prepare a pan for a drop cookie?

List 6 baking tools that you consider essential for baking and why (do NOT use levelers, liquid measures, or dry measures). What have you made using these tools?

What is yeast?

How do you incorporate yeast into a recipe? What is this step called?

What acts as “food” for yeast?

How do you know that yeast is ready to use?

How do you measure dry ingredients? Liquid ingredients?

List 5 leavening agents.

Know your measurements/equivalents! (i.e. tablespoons in a stick of butter, ounces in a stick of butter, cups to ounces conversion…)