



Creative Baking

This workbook belongs to: _____

Creative Baking will challenge you to explore your inner artist by creating mouthwatering pastries, cakes and sugar goodness. Your final project will require you to design a cake for a special occasion of your choice. Time to get creative!

FOD3030 DUE: _____

Mrs. Klatt

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Creative Baking Questions

Use the Theory Booklet to help you answer the questions listed below.

1. Briefly yet thoroughly describe how to prepare a pan for baking a cake.
2. Why will a recipe call for you to butter the cake pan and then put a lining of parchment paper on bottom?
3. How can you get eggs and butter to warm up to room temperature in a hurry?
4. Why can't butter be used right from the fridge when making a cake?
5. What two ingredients do you "cream" together?
6. Refer to question #5: How do you know when you have mixed these two ingredients enough? Why is this essential when making a cake?
7. What should you always do to flour before you measure it by volume (cups)? Why is this important?

10. Bleached flour contains additives, such as _____ that can affect its baking properties. Occasionally, bleached flour is called for when making cakes because _____

11. What is gelatin? List 2 reasons it is used in baked goods.

12. Briefly describe why a cake would sink?

13. Describe the simplest way to check if a basic layer cake is done.

14. List and briefly describe the 4 steps to icing a cake.

15. Baking is often referred to as a science. Why would you need a kitchen scale?
List 2 reasons.

20. How do you transfer the dough onto the pie plate once it is rolled out?

21. How much dough should you leave overhanging when a recipe calls for you to "trim" the overhanging dough?

22. What is "blind-baking"? Describe the process.

23. What would cause a piecrust to shrink when it is baked in the oven? How can this be prevented?

24. Specialty Dessert Terminology

Define each of the specialty dessert terms listed below. You can use the *Joy of Cooking Online*, *Professional Baking*, Recipe books or the Internet as resources. *Each term is out of 2.*

- Linzertorte

- Sachertorte

- Buche de Noel

- Croquembouche

- Marzipan

- Tiramisu

25. When working with sugar to make candy, what are two methods of checking the temperature or stage of the sugar mixture?
26. How do you avoid your sugar mixture from turning into a crystallized "blob" when making candy? If this happens, what can you do to correct it?
27. How do you prevent phyllo pastry from drying out when you are working with it?
28. What can you make with phyllo pastry? List 2 products.

PRODUCT STANDARD SCORECARD: CREATIVE BAKING

FOD3030-1

Student Name: _____ Date: _____

Teacher: _____ Class: _____

Specialty Cake:	Specialty Pastry:	Advanced Yeast:	Specialty Dessert:
<input type="checkbox"/> Cake Standards Meets previous cake standards. <input type="checkbox"/> Frosting/Icing Filling appropriate to product. Texture and consistency appropriate to product. <input type="checkbox"/> Flavour compliments cake. <input type="checkbox"/> Decorative Treatments Applied evenly. <input type="checkbox"/> Appropriate border and finishing treatments. <input type="checkbox"/> Balance and proportion achieved. <input type="checkbox"/> Overall Presentation Creativity, flair. <input type="checkbox"/> Artistry.	<input type="checkbox"/> Pastry Standards Meets previous pastry standards. <input type="checkbox"/> Appropriate colour. <input type="checkbox"/> Shape is appropriate to product. <input type="checkbox"/> Texture is appropriate to product. <input type="checkbox"/> Palatability. <input type="checkbox"/> Filling Is appropriate and compliments the pastry. <input type="checkbox"/> Assembly Balance and proportion achieved. <input type="checkbox"/> Finishing techniques appropriate. <input type="checkbox"/> Overall Presentation Creativity, flair. <input type="checkbox"/> Artistry.	<input type="checkbox"/> Exterior Well-proportioned, even shape, smooth rounded top <input type="checkbox"/> Good proportion to weight. <input type="checkbox"/> Golden brown colour. <input type="checkbox"/> Tender, crisp crust, even thickness <input type="checkbox"/> Interior Even colour, free of streaks. <input type="checkbox"/> Tender, crisp crust; even thickness. <input type="checkbox"/> Fine, even grain. <input type="checkbox"/> Slightly moist, tender texture. <input type="checkbox"/> Well flavoured. <input type="checkbox"/> Overall Presentation Creativity, flair. <input type="checkbox"/> Artistry.	<input type="checkbox"/> Appearance Colour appropriate to product. Size/shape/form is appropriate to product. <input type="checkbox"/> Texture Appropriate to product. <input type="checkbox"/> Flavour Pleasing. Compliments ingredients/foods used. <input type="checkbox"/> Assembly Balance and proportion achieved. Finishing techniques appropriate. <input type="checkbox"/> Overall Presentation Creativity, flair. <input type="checkbox"/> Artistry.
SCORE	SCORE	SCORE	SCORE
8	9	8	8
COMMENTS			