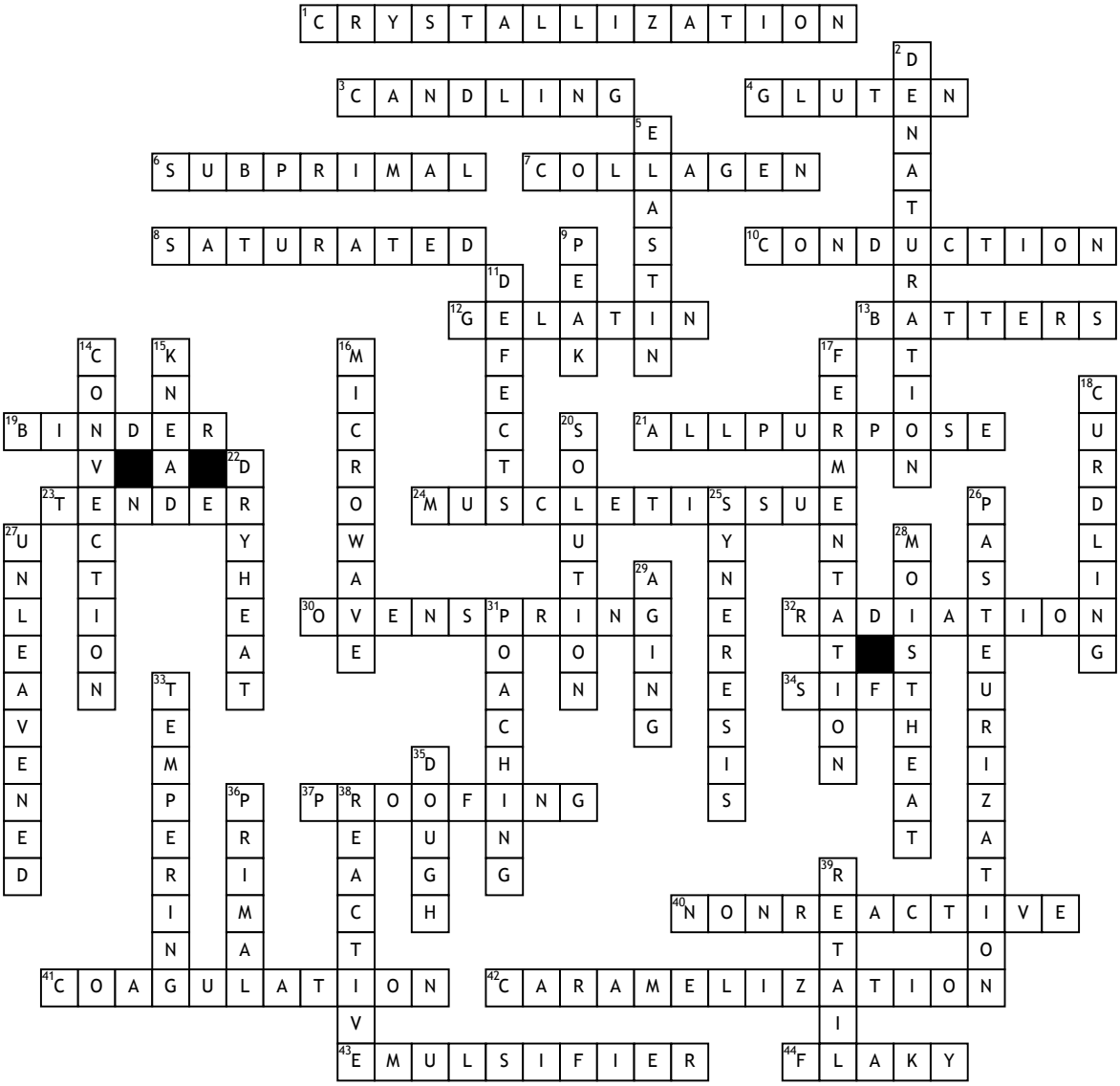
Name: _____ Date: _____

Eggs, Meat and Bakery



Across

1. Process whereby a solute comes out of solution and forms a definite lattice or crystalline structure.

3. Viewing the inside and shell of an egg by holding it up to a bright light.

4. Three-dimensional viscoelastic structure of dough, formed as gliadin and glutenin in some flour are hydrated and manipulated.

6. Division of a primal cut

7. Connective tissue protein: the largest component that gives strength to connective tissue: is solubilized to gelatin with cooking.

8. A sugar solution holding the maximum amount of dissolved sugar it is capable of holding at a given temperature.

10. Direct transfer of heat from one molecule to the next

12. Formed from the tenderization of collagen, used for edible gels in the human diet.

13. Thin flour mixtures that are beaten or stirred, with a 1:1 or 1;2 ratio of liquid to flour.

19. Holds the ingredients of a mixture or its breading together.

21. flour created by a blend of hard and soft wheat milling streams.

23. Having a delicate, crumbly texture, a property of some pastries that is inverse to flakiness.

24. the lean tissue of meat.

30. The initial rise of batters and doughs when subjected to intense heat.

32. Transfer of energy through waves of electromagnetic energy directly from the source to the food being heated. Does not require direct contact.

34. putting a fine, loose, or powdery substance through a sieve to remove lumps or large particles.

37. Fermentation period that allows the dough to double in size

40. Type of cookware don't conduct heat very well and have "hot spots", usually made of ceramic and stainless steel.

41. Extensive denaturation of protein molecules yielding a solid mass or gel.

42. Sucrose dehydrates and decomposes when the temperature exceeds the melting point; it becomes brown and develops a caramel flavor; nonenzymatic browning.

43. Material that allows two ordinarily immiscible substances to mix.

44. Thin, flat layers of dough formed in doughs such as pie crusts and biscuits; a property of some pastries that is inverse to tenderness.

Down

2. Changes in the conformation of a protein cause by changes in temperature, and acidic pH, or by surface changes such as mechanical beating.

5. Connective tissue protein; the yellow component of connective tissue that holds bone and cartilage together; does not break down with cooking.

9. A center tunnel where gasses escape from a muffin; created when long strands of gluten are formed when overmixing a batter.

11. Faults or problems with appearance, taste, or texture due to issues with proofing, temperature, ingredients, mixing procedures, equipment, and/or time.

14. Transfer of heat throughout a system by movement of currents of heated air, water, or other liquid.

15. The process of distributing yeast in dough and developing gluten for an even texture.

16. A form of electromagnetic energy

17. a biological process where yeast or bacteria, as well as mold and enzymes, metabolize complex organic substances such as sucrose, glucose, fructose, or maltose into relatively simple substances; the anaerobic conversion of sugar to carbon dioxide and alcohol by yeast or bacteria

18. he protein precipitates, shrinks, releases water and becomes tough.

20. Homogeneous mixture of solute and solvent: it may be dilute, saturated, of supersaturated.

22. Method of cooking tender cuts of meat, including broiling, frying, pan-frying, and roasting.

25. "Weeping" or water leakage from coagulated egg.

26. Heating for a specific time at a temperature that eliminates pathogens.

27. Any baked good that has no leavener, such as yeast, baking powder, or baking soda

28. Method of cooking less tender cuts of meat, including braising, pressure-cooking, simmering, stewing, or poaching.

29. Process in which muscles become more tender due to protein breakdown.

31. A moist-heat cooking method that uses convection to transfer heat from a hot (approximately 160° to 180° F) liquid to the food submerged in it.

33. o heat gently and gradually; refers to the process of slowly adding a hot liquid to eggs or other foods to raise their temperature without causing them to curdle.

35. Thick flour mixtures that are kneaded with a 1:3 or 1:6-8 ratio of liquid to flour

36. Wholesale cut of meat; it contains the subprimal and retail cuts.

38. Type of cookware conduct heat very efficiently and cook food evenly, usually made of Aluminum, copper, iron, and steel

39. Cuts of meat available in the retail market