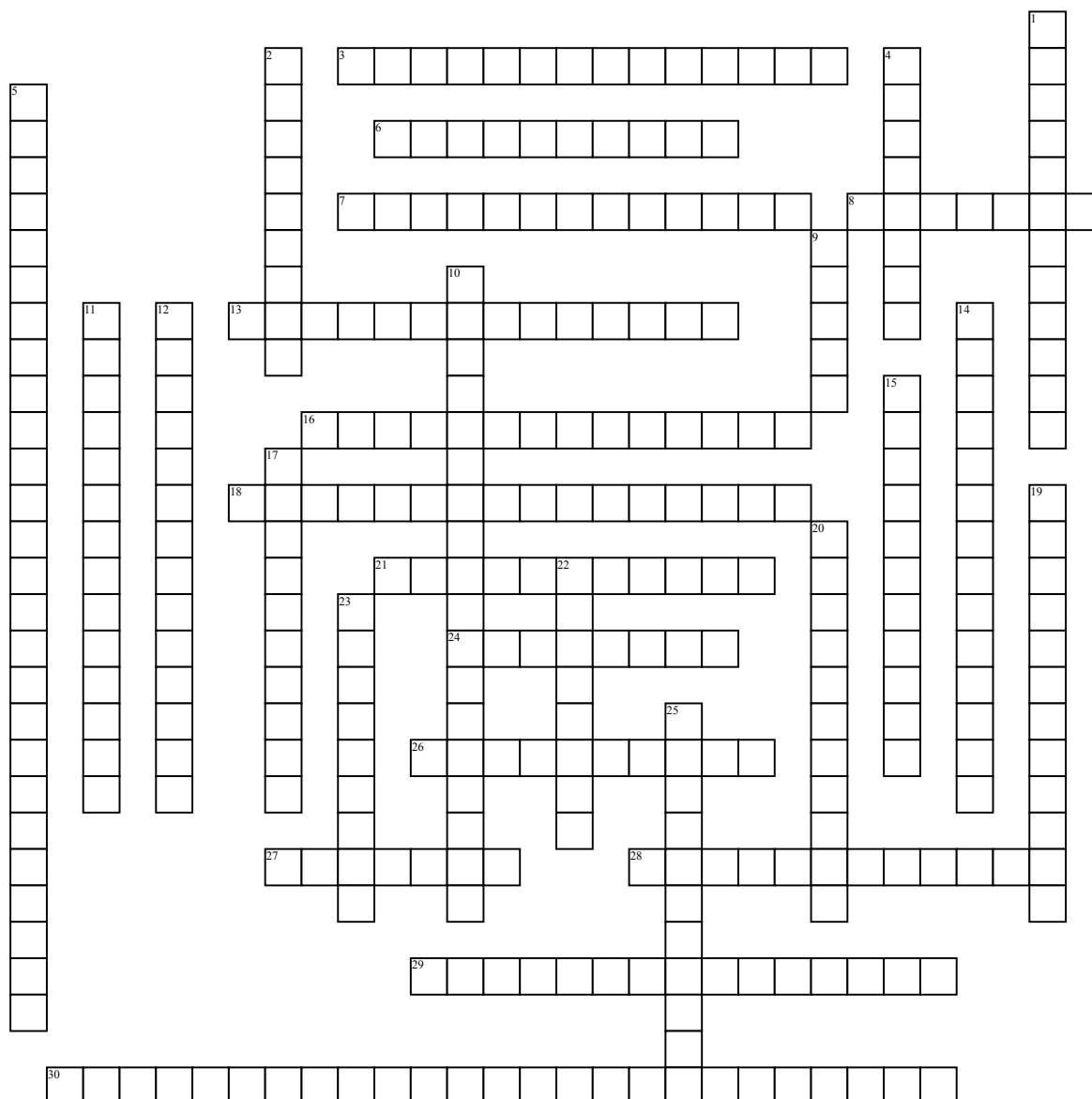


Chapter 8 Management Crossword Puzzle



Across

3. (1) Beating fat and sugar together in order to introduce air into a batter as a leavener; (2) Process of mixing the fat and sugar together to produce a very fine crumb and a dense, rich texture.
6. Strong flour that is used for making breads, hard rolls, and any product that needs high gluten for a strong texture.
7. (1) Beating eggs, with or without sugar, in order to introduce air into a batter as a leavener; (2) Creating a foam of whole eggs, yolks, or whites provides the structure for the cake. This is used to make cakes with the lightest texture, such as angel food and chiffon cakes
8. Lumps that develop when exposed to too much heat.
13. Family of sauces and syrups with cocoa or melted chocolate as the base.
16. Delicate creams made by combining three basic ingredients: vanilla sauce, gelatin, and whipped cream.
18. Flour that falls between pastry and bread flour in regard to texture.
21. Hard wheat flour used to make breads; its gluten content is a little higher than that of typical bread flour.

24. Flavorful oils taken from such foods as vanilla, lemon, and almond.
26. Sodium bicarbonate; a chemical leavener that releases carbon dioxide gas when mixed with a liquid and an acid
27. Fruit sauce made from fresh berries or other fruits.
28. Cooked sugar caramelized with butter.
29. Cocoa beans crushed into a paste that is completely unsweetened.
30. Vanilla and brown sugar added to caramel.

Down

1. Stainless-steel bowl over water simmering on very low heat.
2. Used for pies, this dough is made of three parts flour, two parts fat, and one part water
4. Standardized recipes for bakery products
5. Vanilla sauce for desserts.
9. White coating that sometimes appears on the surface of the chocolate and indicates that some of the cocoa butter has melted and then recrystallized on the surface.

10. Flour always has a proportion of 100 percent, and the percentages of all other ingredients are calculated in relation to the flour.
11. To pierce a pie crust in several places with a fork
12. Instead of combining all the ingredients at once, rub or cut in the fat into the flour until the mixture is mealy or bumpy in appearance. This produces a stiff batter with a slightly chewier texture than that of more cake-like items.
14. Occurs whenever sugar is used as an ingredient in baked items; the heat causes the sugar to turn a light brown (caramel) color.
15. Procedure for preparing a prebaked pie shell.
17. Cocoa, spices, salt, extracts, and so on that affect a baked item's taste and color.
19. Versatile leavener that is a mixture of baking soda and an acid with an inactive material, like starch
20. Solid from pressed cocoa liquor that is ground down
22. Producing carbon dioxide gas and alcohol
23. Flour with a low gluten content; a very soft, smooth texture; and a pure white color.
25. Liquid from pressed cocoa liquor.