Directions: Complete the following statements by writing the missing information that completes the statement. Write your answer on your answer sheet.

1. A gelatin dessert is firm enough to hold its shape yet _____ enough to melt quickly on your tongue.
2. A good quality cake should be _____ but not too wet so make sure your layers are not dry by over baking and not under cooked.
3. Pastries are light, _____ and fatty.
4. Fried desserts are made by using cooking process called _____.
5. _____ are made by putting the ingredients in a hot oven.
6. High-quality ice cream should show little resistance toward melting when a dish is exposed to room temperature for at least _____min.
7. Pudding is a sweetened milk or cream- based mixture, thickened with usually cornstarch or flour while custard uses egg and is _____ than pudding
8. Body and texture are important properties of _____ and good quality indicators.
9. Cheese differs depending on the kind of milk used, the kinds of cheese-making procedures, the seasonings and the _____ processes also distinguish its variety.
10. Fruits are one of the best desserts because they are nutritious, appetizing, and _____ to prepare and serve.

LIVEWORKSHEETS