

Name: _____

Grade: _____

Instructions: There are two parts to this assignment, Part A (fill in the Blank and definition) and Part B (short answer). The points for each question are in the brackets (.)

Part A Fill in the Blank and definition.

1. Define the terms related to cooking:

(1 eac.)

Sieving _____

Whisk _____

Tender _____

2. A fork, toothpick and _____ are used to test a cake for doneness. (1)

3. Flour provides the body with _____. (1)

4. Butter provides the body with _____ and adds flavor to the cake. (1)

Part B short answer

- A. 1. In your own words describe how to grease and flour a cake pan using a pastry brush. (2)

Read the short story below and then answer the questions below.

- B. 2. Sandia decided to make a red velvet cake for her mother's birthday on Saturday. After creaming the ingredients together, she placed the cake mixture in a cake pan, but she forgot to grease. After, using her cell phone she put on a timer for 30 minutes to bake the cake.

Thirty minutes later the timer went off and Sandia removed the cake from the oven. Using a tooth pick she placed it in the center of the cake, and it had no batter on it after removing it. However, after allowing the cake to cool she tried to remove the cake form the pan but it didn't come out! Now her cake is ruined!



A. What method did Sandia use to make the cake?

(1)

B. How did Sandia know that her cake finished baking, explain in your own words? (2)

C. Explain why Sandia's cake did not come out the pan after baking? (1)
