

Contemporary Baking Module final study guide

- Ingredient functions - what is the purpose of individual ingredients in a baked product? (ie. eggs, flour, sugar, margarine, leavening agents, liquids etc.)
- Know mixing equipment
- Baking terms: beat, cream, preheat, knead, fold, cut in, sift, batter, dough
- Be able to describe how the water displacement method of measuring fat works
- Be able to differentiate between the muffin method, the biscuit method and cake methods of mixing.
- What are the different leavening agents? How does each one work?