

Bakeshop Formulas and Equipment

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Bakeshop Formulas and Measurements

1. Formula: _____
2. Ingredients are measured by: _____
3. Bakers refer to weighing as: _____

Using Math Skills

1. Baker's Percentage: _____
2. To determine the percentage: _____

3. Baker's Percentage Formula:

Large Bakeshop Equipment

1. Mixers: _____
2. Sheeter: _____
3. Proofing Cabinet: _____
4. Deck Oven: _____
5. Convection Oven: _____
6. Reel Oven: _____

Bakeshop Smallwares

1. Pans: _____
2. Molds: _____
3. Rings: _____

Baking and Pastry Tools

1. _____
2. _____
3. _____
4. _____

Bakeshop Ingredients

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Wheat Flour

1. Wheat Flour: _____
2. Gluten: _____
3. Bread Flour: _____
4. Cake Flour: _____
5. Pastry Flour: _____

Liquids

1. Water: _____
2. Milk and Cream: _____

3. Buttermilk, Yogurt, and Sour Cream: _____
4. Heavy Cream: _____

Fats

1. Fats: _____

2. Shortening: _____
3. Hydrogenation: _____
4. Vegetable Shortening: _____
5. Emulsified Shortening: _____
6. Oil: _____
7. Butter: _____
8. Margarine: _____

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Bakeshop Ingredients, continued

Sugars and Sweeteners

1. _____
2. _____
3. _____

4. _____
5. _____
6. _____

Refined Sugars and Sweeteners

1. _____
2. _____
3. _____
4. _____
5. _____

6. _____
7. _____
8. _____
9. _____
10. _____

Eggs

1. Eggs: _____
2. Shell Eggs: _____
3. Egg Products: _____
4. Functions of Eggs:
 - a) _____
 - b) _____
 - c) _____
 - d) _____
 - e) _____

Leavening Agents

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. Types of Yeast:
 - a) Compressed: _____
 - b) Dry Active: _____
 - c) Quick-Rise Dry: _____

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Bakeshop Ingredients, continued

Salt

1. _____
2. _____
3. _____

Flavorings

1. Extracts: _____
2. Spices: _____

Chocolate and Cocoa

- | | |
|----------|----------|
| 1. _____ | 4. _____ |
| 2. _____ | 5. _____ |
| 3. _____ | 6. _____ |

Additives and Nuts

1. Additives: _____
2. Nuts: _____

Mixing Batters and Doughs

1. Batters: _____
2. Doughs: _____
3. Beating: _____
4. Blending: _____
5. Creaming: _____
6. Cutting in: _____
7. Folding: _____
8. Kneading: _____
9. Sifting: _____
10. Stirring: _____
11. Whipping: _____