Name:

Block:

FLOUR MIXTURES REVIEW

Reference: Food for Life Chapter 6 (pg. 147-157)

1. List the 4 types of flour mixtures and give 2 examples of each:
	1. . e.g. .
	2. . e.g. .
	3. . e.g. .
	4. . e.g. .
2. Compare the 3 basic methods of mixing flour mixtures.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| *Method* | *Fat temperature or consistency* | *How fat is added* | *How liquid is added*  | *Type of batter or dough* | *Oven temp.* |
| **Biscuit** |  |  |  |  |  |
| **Muffin** |  |  |  |  |  |
| **Cake** |  |  |  |  |  |

1. List the basic ingredients of a flour mixture and give the main function of each.

|  |  |
| --- | --- |
| *Ingredients* | *function* |
|  |  |
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1. Below are descriptions of representative standard products baked by the 3 methods above. Name the method used.
	1. Crust is thin and golden brown; crumb has an even, fine texture; top slightly rounded; smooth, sweet flavour

**Method:** .

* 1. Crust is golden brown and crisp. Moist and tender inside; light, flaky texture; fairly smooth top, creamy white inside; no spots of discolouration.

**Method: .**

* 1. Crust is golden brown; top is gently rounded with a pebbly surface; moist inside with uniform air cells; slightly sweet flavour.

**Method: .**

1. Describe the difference between bread flour and cake flour.
2. Describe the difference between all purpose flour and whole wheat flour.
3. Identify and describe the critical step in the muffin method.
4. What happens when biscuits are rolled too thin?
5. Why is it important to learn to use the muffin method?