

Recap: Cakes & Sponges

<p>Baking powder is made from which two chemicals?</p> <p>A. Carbon dioxide & Fat B. Albumen & CO₂ C. Cream of tartare & bicarbonate soda D. Cream of tartare & glucose</p>	<p>Name the methods of aerations in the production of cakes and sponges?</p> <p>1. 2. 3.</p>	<p>Circle the correct temperature and time for the cooking of a Swiss roll?</p> <p>A. 190°C 6 minutes B. 200°C 12 minutes C. 210°C 5 minutes D. 220°C 6 minutes</p>
<p>Match the method of production to the product?</p> <ul style="list-style-type: none"> • Creaming = • Whisking = • Rubbing in = <p>Swiss roll, Banana Tea bread, Victoria Sponge</p>	<p>Circle the correct method of production, temperature and time for the cooking of a Victoria Sponge?</p> <p>A. Rubbing in 190°C 6 min B. Creaming 200°C 12-15 min C. Whisking 210°C 20 min D. rubbing in 180°C 45 min</p>	<p>Name the main ingredients used in making cakes & Sponges?</p> <p>1. 2. 3. 4. 5. 6.</p>
<p>Glycerine when added to sponge recipes prevents the sponge from?</p> <p>A. Burning whilst cooking B. Losing flavour C. Drying out D. Being too heavy</p>	<p>The use of eggs in cake and sponge making is important, they can be used to:</p> <p>1. 2. 3.</p>	<p>Can you name the two ways in which mechanical aeration can be achieved?</p> <p>1. 2.</p>

Please turn over!