Sample Test Questions Chapter 32: Cakes and Icings

Short Answer

1. List the following ingredients in the order in which they are added to the mixing bowl when mixed by the creaming method: Flour, sugar, shortening, eggs, milk.
   ________________, ________________, ________________, ________________, ________________.
2. List the following ingredients in the order in which they are added to the mixing bowl when mixed by the two-stage method: Flour, sugar, shortening, eggs, milk.
   ________________, ________________, ________________, ________________, ________________.
3. List the following ingredients in the order in which they are added to the mixing bowl when mixed by the sponge method:
   ________________, ________________, ________________, ________________.
4. A cake with a high butter content is likely to be mixed by what method? ________________.
5. What type of fat is used in cakes mixed by the two-stage method? ________________.
6. The main leavening agent for foam-type cakes is ________________.
7. The three main functions of icings or frostings are ________________, ________________, and ________________.
8. Fondant should not be heated above a temperature of ________________.
9. The two main ingredients of simple buttercream are ________________ and ________________.
10. French buttercream is made by beating soft butter into a foam made of ________________.
11. The shortening used for chiffon cakes is ________________.

Multiple Choice

12. Although cake production requires as much precision as bread production, producing cakes in quantity is relatively easy if the baker ________________.
   (a) scales ingredients accurately
   (b) has good, well-balanced formulas
   (c) understands basic mixing methods well
   (d) all of the above

13. The challenge of cake production is to ________________.
   (a) produce as much gluten as possible from a small amount of yeast
   (b) keep a product high in fat and sugar as light and delicate as possible
   (c) create a structure that will support a product that is high in fat and sugar
   (d) both b and c
14. Chef Duright asked his students to name a mixing method that would be appropriate for a low-fat or foam-type cake. Which student had not remembered the material accurately?
   (a) Nell: "the chiffon method"
   (b) Boris: "the creaming method"
   (c) Dudley: the angel food method"
   (d) Natasha: "the foaming or sponge method"

15. Chef Duright asked his students to name a mixing method that would be appropriate for a high-fat or shortened cake. Which student had not remembered the material accurately?
   (a) Nell: "the two stage method"
   (b) Boris: "the creaming method"
   (c) Dudley: the blending method"
   (d) Natasha: "the sponge method"

16. What ingredients can be incorporated during the creaming stage of cake mixing?
   (a) fat
   (b) sugar
   (c) salt, leavenings, and melted chocolate
   (d) all of the above

17. The development of __________ led to the development of the two-stage cake mixing method.
   (a) quick-rising cake flours
   (b) high-speed mixing equipment
   (c) less complicated cake formulas
   (d) emulsified or high-ratio shortenings

18. The two-stage method of cake mixing is called the two-stage method because __________.
   (a) the liquids are added in two stages
   (b) it can be completed in only two steps or stages
   (c) it contains two more stages than the creaming method
   (d) it is completed in two stages, which are often separated by several hours

19. If Chef Gateau wants to use the simplest method she can to produce a very smooth batter that will bake into a fine-grained, moist high-fat cake, then she will be most likely to use the __________ method to mix her ingredients.
   (a) chiffon
   (b) foaming
   (c) creaming
   (d) two-stage
20. Egg foam cakes ________.
   (a) are prepared with the creaming method
   (b) contain a high percentage of shortening
   (c) depend upon the air trapped in beaten eggs for their leavening
   (d) all of the above

21. You were unlikely to hear Chef Boite say ________ during her lecture on the advantages and disadvantages of cakes prepared from scratch and from prepared mixes.
   (a) "Cakes made from scratch are always superior to those made from mixes."
   (b) "Most mixes produce cakes with excellent volume, texture, and tenderness."
   (c) "Most prepared mixes contain all necessary ingredients except water and sometimes eggs."
   (d) "Whether or not cakes made from mixes taste as good as those made from scratch is a matter of opinion."

22. Which set of words completes the following sentence correctly? If the fat is ________ in a cake formula, then you should use the ________ mixing method.
   (a) low, egg-foam
   (b) high, egg-foam
   (c) high, creaming or two-stage
   (d) both a and c

23. A high-fat cake prepared with the two-stage mixing method can become tough due to gluten development unless it is prepared with ________.
   (a) butter
   (b) emulsified shortening
   (c) an increased percentage of sugar
   (d) both b and c

24. Which set of words completes the following sentence correctly? Angel food cakes are based on ________ foams and contain no ________.
   (a) egg-white, fat
   (b) whole-egg, fat
   (c) egg-white, flour
   (d) whole-egg, flour

25. If you want to make a dessert that will require a great deal of handling to assemble (such as a European-style fruit torte, which requires cutting and stacking layers of cake in combination with rich fillings and fruits), then you would be wisest to prepare a ________ cake.
   (a) sponge
   (b) high fat
   (c) shortened
   (d) either b or c
26. Sponge sheets for jelly rolls and other rolled cakes are often made without any ________, so that they do not crack when rolled.
   (a) sugar
   (b) egg foam
   (c) shortening
   (d) artificial flavoring

27. Which of the following is an **incorrect** cake type → pan preparation combination?
   (a) sheet cakes → line the pan with greased parchment
   (b) high-fat cakes → grease and flour the bottom of the pan
   (c) angel food cakes → grease the bottom and sides of the pan
   (d) sponge cakes → grease the bottom, but not the sides, of the pan

28. Two-stage batters are easier to scale than creaming method batters because they ________.
   (a) are thicker and easier to handle
   (b) are more liquid and pour more easily
   (c) contain more fat and therefore require no scraping
   (d) require a less complicated percentage formula to scale accurately

29. A ________ will require the **longest** baking time?
   (a) loaf of pound cake
   (b) high-fat sheet cake
   (c) tube of angel food cake
   (d) foam-type sheet cake for a jelly roll

30. As Chef Manque lectured her class about baking guidelines to avoid cake failures, she was least likely to say ________.
   (a) Be sure you preheat your oven, and make sure its shelves are level.
   (b) If steam is available in an oven, use it for creamed and two-stage batter cakes.
   (c) Be sure the pans rest tightly against each other to prevent heat flow between them.
   (d) Do not open your oven or disturb your cakes until they have finished rising and are partially browned.

31. As Chef Barbosa prepared to take her cake out of its pan, she allowed it to cool for 15 minutes, sprinkled its top lightly with granulated sugar, set an empty sheet pan on top (bottom side down), inverted both pans, removed the top pan, and peeled the parchment off the cake. What kind of cake had she just baked?
   (a) loaf
   (b) layer
   (c) sheet
   (d) angel food
32. Roberto's cake burst open on top. A possible reason for this failure was ________.
   (a) a too hot oven
   (b) improper mixing
   (c) too much liquid in the batter
   (d) too little flour or a flour that was too weak

33. Lyndie's cake was too dense and heavy. A possible reason for this failure was too little ________.
   (a) sugar
   (b) liquid
   (c) leavening
   (d) shortening

34. If Sean overmixed his cake, used too little sugar and shortening, and made it with too much and too strong a flour, then it is very likely to be ________.
   (a) tough
   (b) crumbly
   (c) too dark
   (d) coarse or irregular

35. If Gary added too much sugar to his cake formula, his finished product could suffer from all of the following faults except being too ________.
   (a) dark
   (b) tough
   (c) crumbly
   (d) dense or heavy

36. Werner is the pastry chef in the Royal Alpine Hotel, which is 3,500 feet above sea level. Which of the following adjustments from the standard formulas does he make to insure that his cakes turn out properly.
   (a) He increases his baking temperature by 25°F (14°C).
   (b) He decreases the amount of eggs, flour, and liquids.
   (c) He increases the amount of shortening, sugar, and baking powder or soda.
   (d) all of the above

37. Which of the following is not one of the three functions of icings?
   (a) to improve appearance
   (b) to increase nutritional value
   (c) to contribute flavor and richness
   (d) to improve the keeping qualities of a cake

38. Fondant ________.
   (a) is usually made in the bakeshop
   (b) tends to be somewhat sticky after it has set
   (c) used as icing for napoleons, éclairs, and petits fours
   (d) is produced by mixing butter or margarine with confectioner's sugar
39. Heather's fondant was the only one in the class that was not shiny after it set up. Apparently she __________.
   (a) heated it to over 100°F (38°C)
   (b) added too much confectioner's sugar to it
   (c) refrigerated it too long after she spread it on her product
   (d) added too much flavoring or coloring while it was being heated

40. Fondant must be __________ before it can be used.
   (a) heated
   (b) beaten
   (c) foamed
   (d) mixed with flavoring or coloring

41. Which set of words completes the following sentence correctly? A buttercream icing must contain __________ and can contain _________.
   (a) egg foam, syrup
   (b) fat and sugar, eggs
   (c) butter and cream, confectioner's sugar
   (d) emulsified shortening and sugar, cream of tartar

42. One problem with buttercream icings made from butter is that they melt so easily. One way to solve this problem is to ____________.
   (a) use this type of icing only in cool weather
   (b) blend a small quantity of shortening with the butter to help stabilize it
   (c) either a or b
   (d) neither a nor b

43. Which of the following types of icings is made of only 10X sugar and water?
   (a) flat
   (b) royal
   (c) foam-type
   (d) fudge-type

44. Which of the following types of icing should be used the day it is prepared?
   (a) flat
   (b) royal
   (c) glaze
   (d) foam-type

45. ________ is heated to 100°F (38°C) before it is used.
   (a) Fondant
   (b) Flat icing
   (c) Royal icing
   (d) both a and b
46. If Chef Deployer is making a cake to display in her bakery window--and has no intentions of selling it to be eaten--she will probably use __________ to frost it.
   (a) a glaze
   (b) fondant
   (c) royal icing
   (d) a foam-type icing

47. If Chef Gelee is melting fruit preserves and then forcing them through a strained, then he is most likely making a __________.
   (a) glaze
   (b) filling
   (c) flat icing
   (d) none of the above

48. Chef Choisir's lecture on icing selection contained all of the following main points except __________.
   (a) Use color sparingly. Light, pastel shades are more appetizing than loud colors.
   (b) In general, use heavy frostings with heavy cakes and light frostings with light cakes.
   (c) Use the best quality flavorings, and use them sparingly. The flavor of the frosting should not be stronger than the cake.
   (d) Carefully matching an icing to a cake is a waste of time. Most people only want to look at the icing and eat the cake, so don't waste your time attempting to blend them artistically.

49. Sheet cakes baked in 18x26 inch pans can be successfully cut into __________ pieces.
   (a) 48
   (b) 64
   (c) 96
   (d) all of the above
**True/False**

50. When eggs are added to a cake batter in the creaming method, they should be added all at once.

51. When chocolate is added to a cake batter made by the creaming method of the two-stage method, it is melted and added with the other liquid ingredients.

52. When mixing batters for high-fat cakes, you must scrape down the sides of the bowl several times.

53. Two-stage batters are mixed at high speed to ensure even mixing.

54. Foam-type batters are mixed at high speed to ensure even mixing.

55. Warm eggs achieve greater volume when whipped than chilled eggs do.

56. Angel food cakes usually contain no fat.

57. Flour for sponge cakes must be very weak, to avoid making the cake tough.

58. Angel food cake pans should be greased well before being filled with batter.

59. For even baking, cake pans should be pushed against each other in the oven so that they are all touching.

60. To test a cake for doneness, press the center lightly. If the cake is done, it will spring back where it is touched.

61. Cakes should be turned out of their pans onto cooling racks as soon as they are removed from the oven.

62. Cakes must be completely cool before being iced.

63. Chiffon cakes are leavened by baking powder and by a foam made of whipped whole eggs and sugar.