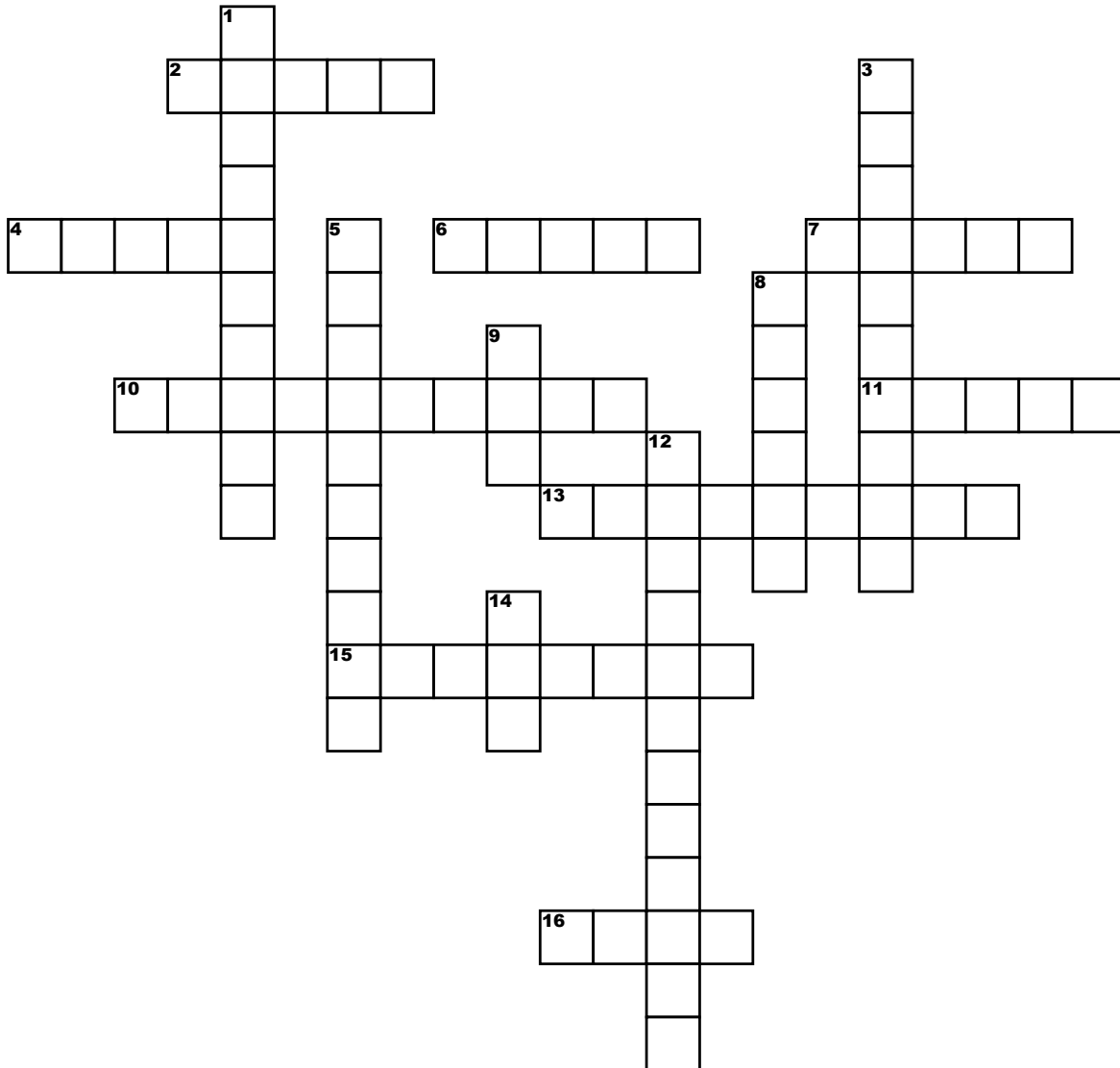


Bread and Pastry Production



Across

- 2.** Gwapo si dave?
4. Works preparing and baking bread
6. A mixture of two or more flavors to produce its own unique character, and quality.
7. Finely milled wheat
10. Fats used in bakeshop
11. To rub on a grater that separates the food in various sizes of bits or shreds.

13. Process in which gases are trapped in dough creating small bubbles

15. Alcohol-based flavorings

16. To beat rapidly to incorporate air and produce expansion, as in heavy cream or egg whites.

Down

1. Responsible for preparing sweet dessert items

3. Used to roll dough into thin sheets

5. Responsible for supervising preparation of breads, cakes pies, and etc.

8. Rubbery substance that gives baked goods structure

9. To remove pits from fruits.

12. Knives with thin flexible blades

14. To cook in hot fat.