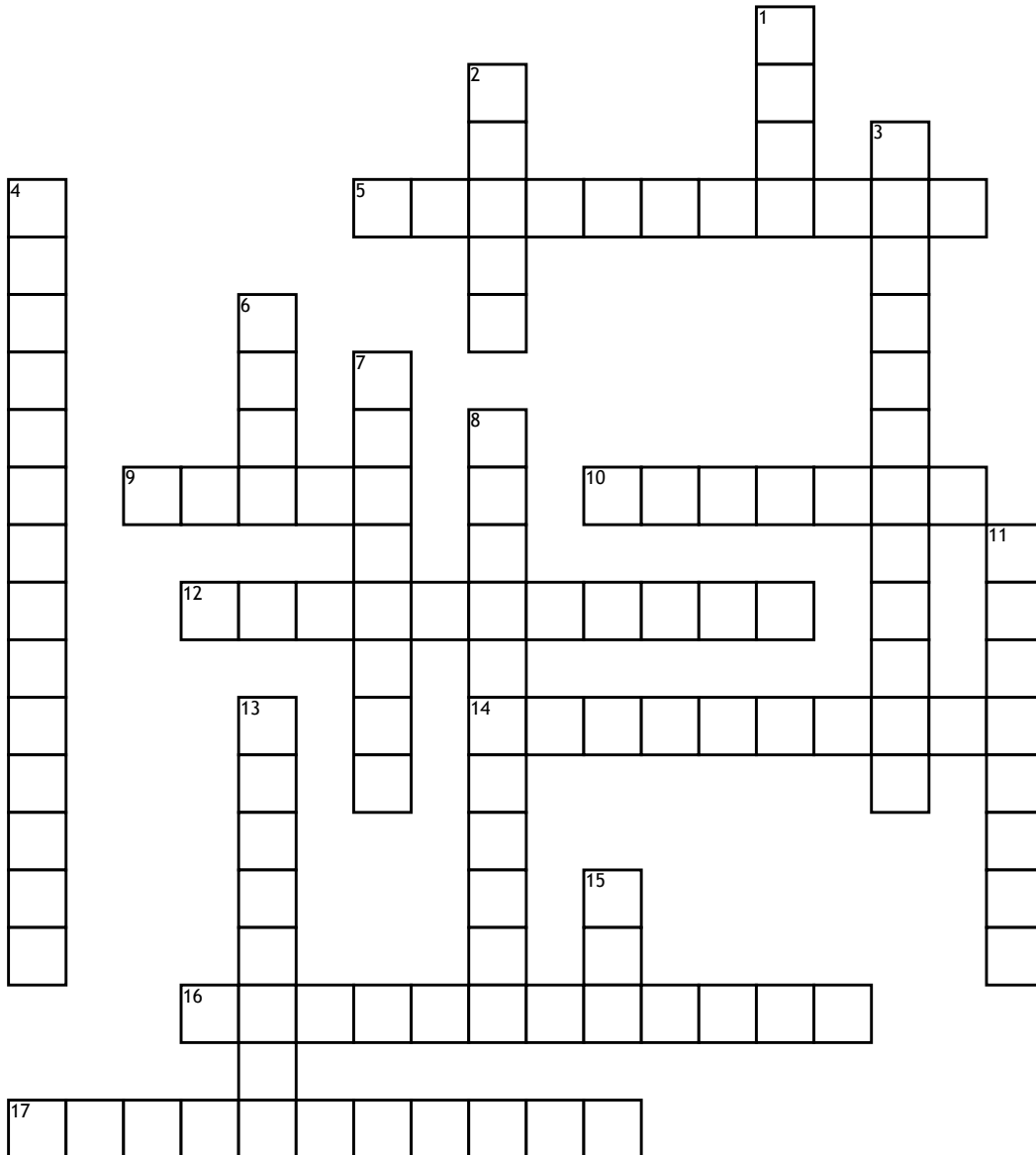


Hospitality Exam Review



Across

5. Used to keep the edge on a knife, not sharpen.
 9. How many teaspoons are in 1 tablespoon?
 10. Pasta that is firm to the bite once cooked.
 12. To put in place
 14. What is one of the leavening agents used to make cheddar biscuits?
 16. What is the second leavening agent used to make cheddar biscuits?

17. Eggs that are cooked on one side only.

Down

1. Leave this part of the onion intact, when dicing.
 2. The smallest knife cut.
 3. When bread dough doubles in size, caused by yeast and bacteria converting carbs to CO2.
 4. What type of pie is the apple galette we made in class?

6. How many tablespoons are in 1/4 cup?

7. Eggs that are folded with different fillings inside.
 8. Pre-baking a pie shell with weights in it.
 11. What is the process called when mixing bread dough and forming gluten strands?
 13. Eggs that are cooked on both sides.
 15. How many cups in 1 lb of butter?