

Name: _____

Date: _____

Pastry Chef Items AT1

C H R C C T A H E Z T Z E I B B Y
R T S M I D O C K I N G G P G R J
E E B I I V T I A I M A G N L I U
A U Z X D N U L T P O C K F B L U
M W I I B M H H E A V A U O U Y L
I V E N U B G I M S I K D U K S T
N H H G A Y M N P T W E Q S K W T
G C U U K W J Z E R X S T Z G X Z
W Q E O S A T V R Y E N X N I N X
H V G J G U P W I Z E V I U I W O
W D T N N I Y I L I B P N G O W R
R N A I I F I Z D Q I K N S L H A
V Y R E K B U E S P D N D E U R C
C V T E A I R I E P E E C F U Q S
S V S Q B G H J J Z J U Y D U K S
S B O L N B X P A T I S S I E R O
I S R I K J P V B Y N F V O I I Y

INGREDIENTS

PATISSIER

CREAMING

DOCKING

BAKING

MIXING

PASTRY

PIPING

TEMPER

CAKES

CHOUX

TARTS