Baking & Measurement
Name:_____
Test Review

1. A _____ ==circulates hot air== to bake. It heats food by circulating hot air with a ==fan== in the oven.	==convection== oven
2. An ==oven== that uses radiant heat (such as from burners or heating elements) to heat; and ==does **not** use a fan== to circulate heated air is a _____.	conventional oven
3. An oven in which food is cooked or ==heated quickly== by very ==short waves== of ==electromagnetic energy== is a _____.	==microwave== oven
4. When using a ==microwave== oven you do ==NOT== put in _____.	==metal== pans or aluminum foil
5. _____ an oven keeps ==baked products moist==, seals in the flavor, and allows a ==nice browning effect== to occur. It also ensures that the food will be baked for the right amount of time according to the recipe.	Preheating
6. An ==oven== is usually set to _____ to ==preheat== before baking.	325 - 400 degrees
7. *Leavening* allows a baked item to ==rise in the oven==. What ==*leavening agent*== do we use in cookie dough?	Baking Powder
8. Cooking in a ==liquid==, usually water, in which ==bubbles rise constantly== and break on the surface is to _____.	boil
9. Cooking in ==liquid **just below** the boiling point==. The little bubbles that are formed should pop before they reach the surface is to _____.	simmer
10. If a recipe calls for one cup of flour, what is the ==correct way to measure the flour?==	==loose and level== with the top of the cup

11. For best results, brown sugar should be _____ into the measuring cup.	packed and leveled
12. The process of using an electric mixer or blender to incorporate air, produce volume, and create a light, fluffy texture is to _____.	whip
13. Cooking abbreviations. What does T or Tbsp stand for?	Tablespoon
14. Cooking abbreviations. What does t or tsp stand for?	teaspoon
15. How many teaspoons are in a tablespoon?	3
16. How many cups is a stick of butter (8 tablespoons)?	½ cup
17. How many fluid ounces are in 1 cup?	8 oz
18. How many items are in a "baker's dozen?"	13
19. Cooking or browning with a small amount of oil or fat in a skillet is to _____.	saute
20. Cooking by intense direct heat from the inside top of an oven is to _____.	broil