

BREAD AND PASTRY PRODUCTION 9

SPECIFICATIONS OF FRESH FRUITS NEEDED TO CARAMELIZE

Name of Learner: _____

Grade & Section: _____

Name of Teacher: _____

Date Submitted: _____

Learning Task 1: FILL IN THE BLANKS

Directions: Fill in the blanks with the appropriate word/words on how to prepare caramelized petit fours. Choose your answer from the box below:

A. tray	D. caramel
B. roasted	E. Mise en place
C. remove	

1. Preparing all the needed ingredients and tools required is called _____.

2. On a _____ put the product to be caramelized.

3. If you make use of orange fruit _____ the string and pith of it.

4. For nuts it must be slightly _____.

5. For an oiled surface this will let the _____ to cool, and it will not bind to the surface.