

- 3- provide softness and shortness in the cake, e.g. fat, sugar and baking powder.
- a- Moisteners b- Tenderizers c- Structure builders
- 4- Loose molding or molding with uneven pressure result in large air pockets in the folds and causes of shape.
- a- Staling of bread b- Irregularity c- Leathery crust
- 5- The essential ingredients for cake making are.....
- a- baking powder b- sugar c. fruit
- 6- Too much inhibits yeast activity reducing the amount of carbon dioxide gas produced and decreasing the volume of loaf.
- a- flour b. sugar c- salt
- 7- The major traditional bread making process is the
- a- Chorleywood bread process. b- bulk fermentation c- fermentation time
- 8- The crust of bread should be crispy and easily break. If the crust becomes tough and not easily pulled, it is
- a- leathery b- Sticky c- gummy
- 9- The temperature during fermentation is around and relative humidity should be about 75-80%.
- a- 27 °C b- 30 °C c- 40 °C
- 10- do not contain fat as an essential ingredient.
- a- Biscuit cake b- Shortened cake c- Foam cake
- 11-The unit for calculating Specific loaf volume is.....
- a- ml/g b- g/ml c- g/l

Best wishes

Mrs. Darwin Hawar