Professional Baking 8th edition Gisslen Test Bank

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Chapter 1

The Baking Profession

TEST QUESTIONS

True/False

T F 1. In Europe in the Middle Ages, honey was the most important sweetener.

T F 2. The first restaurant in history was opened in Paris by Marie-Antoine Carême.

T F 3. The first breads were unleavened flatbreads.

T F 4. The French term for bread baker is boulanger.

T F 5. The French term for pastry chef is cuisinier.

T F 6. Modern flour milling is done by a process called roller milling.

T F 7. Until the invention of the modern milling process named in question 6, flour was milled by grinding grain between two stones.

T F 8. In general, wheat grown for breads in Europe is higher in protein than wheat grown in North America.

T F 9. The most important chef in the early part of the nineteenth century was Escoffier.

T F 10. Only wheat flour will develop enough gluten to make yeast bread.

T F 11. The first grain foods in prehistoric times were probably pastes made by grinding toasted grain between stones and mixing the ground grain with water.

T F 12. In the Middle Ages, white flour was less expensive than whole-grain flour because it had fewer nutrients.

T F 13. A style of cooking that combines ingredients and techniques from two or more regional cuisines is called nouvelle cuisine.

T F 14. The French term for a chef who prepares showpieces, sugar work, and decorated cakes is décorateur.

T F 15. The French term for a chef who prepares ice cream is confiseur.

T F 16. In a retail bakery, the chef in charge of production is called the head baker.

T F 17. In a large kitchen, the chef in charge of production may be called executive chef or chef de cuisine.

T F 18. The workers supervised by the executive pastry chef include the confiseur, the glacier, and the rôtisseur.

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T F 19. Refined cane sugar wasn't widely available to European cooks, bakers, and pastry makers until after the European discovery of the Americas in 1492.

T F 20. Throughout much of early history, wheat was too expensive for most people, who instead ate bread made of barley, rye, and other grains.

ANSWERS TO TEST QUESTIONS

1.	T	6.	T	11.	T	16.	T
2.	F	7.	T	12.	F	17.	T
3.	T	8.	F	13.	F	18.	F
4.	T	9.	F	14.	T	19.	T
5.	F	10.	T	15.	F	20.	T