

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 rôtiisseur.

- 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

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|------|-------|-------|-------|
| 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 |