



(THIS IS AN "OPEN BOOK" QUIZ. PLEASE BRING THE COMPLETED QUIZ TO YOUR INTERVIEW. USE THE BACK OF THE PAGE IF YOU NEED MORE SPACE)

1 Describe the "quick bread" method for creating muffins/cakes/breads.

2 What are the advantages of using a convection oven (or convection setting on a regular oven)?

3 Why should pie crust be chilled well after mixing and before rolling out?

4 Describe the difference between baking powder and baking soda.

6 Describe the differences between pastry flour, all purpose flour, and bread flour.

8 Describe why both butter and shortening create characteristics for an ideal pie crust.

10 Why should flour be measured by weight, not volume, in recipes?

12 What are some of your all time favorite baked goods (sweet or savory)?

13 Describe a recipe you know by heart (or almost by heart) and why it is special to you.