Sample Test Questions Chapter 34: Pies and Pastries

Multiple Choice

1. The fat used most frequently in volume production of pie doughs is
   (a) regular shortening.
   (b) emulsified shortening.
   (c) margarine.
   (d) none of the above.

2. Salt is incorporated into pie dough by:
   (a) sifting it with the flour
   (b) dissolving it in the water.
   (c) blending it with the fat.
   (d) none of the above.

3. In the production of flaky pie dough
   (a) the fat is blended with the flour until smooth.
   (b) the fat is cut into the flour until the particles are about the size of peas.
   (c) the fat is cut into the flour until the mixture resembles cornmeal.
   (d) the fat is rolled into the dough, which is then given three 3-folds.

4. The main ingredients in graham cracker crumb crust are:
   (a) graham cracker crumbs, pastry flour, butter.
   (b) graham cracker crumbs, sugar, ice water.
   (c) graham cracker crumbs, sugar, melted butter.
   (d) none of the above.

5. The most appropriate type of pie dough or crust to use for pumpkin pie is
   (a) flaky pie dough, unbaked.
   (b) mealy pie dough, unbaked.
   (c) mealy pie dough, prebaked.
   (d) short dough.

6. The best starch to use for thickening cream pie fillings is
   (a) pastry flour
   (b) waxy maize.
   (c) modified starch.
   (d) cornstarch.

7. The ideal starch to use for thickening most fruit pie fillings is:
   (a) pastry flour.
   (b) tapioca.
   (c) waxy maize
   (d) cornstarch.
8. The primary leavening agent in puff pastry is:
   (a) yeast
   (b) baking powder.
   (c) baking soda.
   (d) steam.

9. To create over 1000 layers, puff pastry is given
   (a) three 3-folds
   (b) three 4-folds.
   (c) four 4-folds
   (d) six 4-folds.

10. The best flour to use for making éclair paste is
    (a) bread flour.
    (b) pastry flour.
    (c) cake flour.
    (d) three parts cake flour plus one part cornstarch.

11. The success of pie pastry depends upon how the ________.
    (a) gluten is developed
    (b) shortening and flour are mixed
    (c) salt tenderizes and conditions the gluten
    (d) both a and b

12. ________ flour is the best choice for pie doughs.
    (a) Cake
    (b) Bread
    (c) Pastry
    (d) Strong

13. When Chef Mouille talked about the liquid component of pie doughs, you were least likely to hear her say ________.
    (a) gluten gives structure and flakiness to pie crust
    (b) water is necessary to develop some gluten in a pie crust
    (c) milk makes a pie crust that is crisper than one made with water
    (d) milk makes a pie crust that browns more quickly than one made with water

14. Pie dough should be kept cool during mixing and make-up because ________.
    (a) if it is too warm, gluten will develop too slowly
    (b) shortening has its best consistency when it is neither too warm nor too cold
    (c) a butter-based dough will turn rancid very quickly if its temperature is too high
    (d) the salt in the dough will keep the shortening and the flour from mixing properly at high or low temperatures
15. The difference between flaky and mealy pie dough is ________.
   (a) the way in which the fat is blended with the flour
   (b) that flaky dough resists sogginess better than mealy dough
   (c) that flaky pie dough is used for bottom crusts and mealy dough is used for top crusts
   (d) all of the above

16. A flaky pie dough ________ than a mealy pie dough.
   (a) is shorter
   (b) uses less water
   (c) is less likely to be used in a baked custard-type pie
   (d) none of the above

17. When making a mealy pie dough, it is important to work the fat into the flour until the mixture looks like ________.
   (a) peas
   (b) hazelnuts
   (c) coarse cornmeal
   (d) either a or b

18. If Leontine reworked the trimmings from her three pie crusts to make a fourth pie, she would immediately notice that the crust of her fourth pie was ________ than the crusts of her other three.
   (a) flakier
   (b) tougher
   (c) mealier
   (d) soggier

19. If you are mixing a pie dough in a machine, you should use the ________.
   (a) paddle
   (b) pastry knife
   (c) dough hook
   (d) either a or b

20. Oliver answered “true” to all of the following true-false questions. Which one did he answer correctly?
   (a) Crumb crusts are used only for baked pies.
   (b) Crumb crusts are more difficult to make than pastry crusts.
   (c) Baking a crumb crust makes it firmer, less crumbly, and improves its flavor.
   (d) One advantage of crumb crusts is that any flavor of crumb crust complements the flavor of any filling.

21. A short dough crust would be most likely used to produce a ________.
   (a) chiffon pie
   (b) custard pie
   (c) small fruit tart
   (d) baked fruit pie
22. A soft pie __________.
   (a) is not baked
   (b) usually has two crusts
   (c) begins with a baked crust
   (d) has a filling that begins as a liquid

23. Cream pies and chiffon pies are good examples of __________ pies.
   (a) soft
   (b) baked
   (c) unbaked
   (d) both a and c

24. As Chef Rouler rolled his pie dough and lined his pie pans with it, you were likely to see him __________.
   (a) stretch it to fit the pan snugly
   (b) begin from the edges and roll toward the center
   (c) roll the dough out to a uniform 1/4 inch thickness
   (d) roll it around the rolling pin to lift it without breaking

25. A __________ pie is usually baked at high heat (425 to 450°F / 220 to 230°C) for the first ten minutes, and then at 325 to 350°F (165 to 175°C) until it is done.
   (a) fruit
   (b) pecan
   (c) pumpkin
   (d) both b and c

26. If you want to avoid a soggy bottom on your pies, you should __________.
   (a) avoid using dark metal pie tins
   (b) use flaky dough for your bottom crusts
   (c) add very hot fillings to your unbaked crusts
   (d) use high bottom heat, at least at the beginning of baking

27. If Chef Renverse is baking her pans of pie dough upside down, she is most likely trying to prevent __________.
   (a) soggy bottoms
   (b) crust blistering
   (c) bottom scorching
   (d) the dough from shrinking into the pans

28. If Chef Geler plans to freeze his apple pies after he bakes them, then he is most likely to thicken them with __________.
   (a) flour
   (b) corn starch
   (c) waxy maize
   (d) pregelatinized starch
29. Which set of words completes the following sentence correctly? Flour has ________ thickening power in pie fillings than other starches and makes the product ________.
   (a) less, lumpy
   (b) less, cloudy
   (c) more, lumpy
   (d) more, less susceptible to freezer damage

30. Rose baked a pie with very tart rhubarb, and she used a larger than normal amount of sugar to balance out the acid of the rhubarb. Why was the filling in her finished pie too runny?
   (a) Sugar reduces the thickening power of starch.
   (b) Strong acids reduce the thickening power of starch.
   (c) Rhubarb is naturally more runny than other fruit when it is cooked.
   (d) both a and b

31. The advantage of frozen fruits for the production of pie fillings is that they ________.
   (a) are readily available
   (b) have consistent quality
   (c) can be rehydrated quickly
   (d) both a and b

32. If you make a raisin pie, you are most likely to use the ________ method.
   (a) rehydration
   (b) cooked fruit
   (c) cooked juice
   (d) old-fashioned

33. If you make a berry pie, you are most likely to use the ________ method.
   (a) rehydration
   (b) cooked fruit
   (c) cooked juice
   (d) old-fashioned

34. The filling in custard, pumpkin, and pecan pies are thickened primarily with ________.
   (a) eggs
   (b) flour
   (c) corn starch
   (d) instant or pregelatinized starch

35. What is the greatest difficulty in cooking soft pies?
   (a) curdled filling
   (b) a hard or tough bottom crust
   (c) an overcooked crust and an undercooked filling
   (d) cooking the crust completely without overcooking the filling
36. What ingredient makes slices of cream pie hold their shape after they have been cut?
   (a) flour
   (b) gluten
   (c) tapioca
   (d) cornstarch

37. Preparing a chiffon filling is very similar to preparing __________.
   (a) a Bavarian
   (b) a cold soufflé
   (c) some mousses
   (d) all of the above

38. Which of the following pastry → product combinations is correct?
   (a) puff pastry → éclairs
   (b) puff pastry → napoleons
   (c) éclair or choux paste → turnovers
   (d) all of the above

39. Chef Soupcon suspected that his students had not read the material on puff pastry, so he gave them a pop quiz in which he asked them to write a factual sentence about this type of pastry. Which of her students had not read her/his assignment?
   (a) Cynthia: “Puff pastry is a rolled-in dough.”
   (b) Peter: “Puff pastry consists of over 1,000 layers.”
   (c) Michael: “Puff pastry’s dramatic rise is due to its large amount of yeast.”
   (d) Juanita: “Puff pastry contains no added leavening agent, but it can rise to eight times its original thickness when it is baked.”

40. The major disadvantage of using puff pastry shortening is that it __________.
   (a) is more expensive to use than butter
   (b) becomes hard when it is refrigerated
   (c) tends to congeal and coat the inside of the mouth
   (d) softens and melts more easily than butter at room temperature

41. Blitz puff pastry is __________.
   (a) slower and more difficult to prepare than regular puff pastry
   (b) named after its inventor, Adolph Blitz, a famous German pastry chef
   (c) suitable for patty shells and other products where a high, light pastry is required
   (d) is actually a very flaky pie dough that is rolled and folded like regular puff pastry
42. What is Chef Tuyau making if she is rolling 1 ¼ inch strips of puff pastry onto a tube?
   (a) éclairs
   (b) napoleons
   (c) patty shells
   (d) cream horns

43. Which of the following can be made with re-rolled puff pastry trimmings or blitz puff pastry?
   (a) éclairs
   (b) napoleons
   (c) patty shells
   (d) cream horns

44. Which of the following would you hear during Chef Antoine's lecture on éclair paste?
   (a) If a product made from éclair paste is left in the oven too long, it may collapse.
   (b) This type of pastry is one of the most difficult to produce of all the dessert pastries.
   (c) Éclair paste and popover batter are similar because both of them are leavened by steam.
   (d) Proper baking temperatures are crucial. You must start at a relatively low temperature and then increase the temperature steadily until the product is done.

45. Which of the following éclair paste products is deep-fried?
   (a) éclairs
   (b) crullers
   (c) profiteroles
   (d) cream puffs

46. Meringues ________.
   (a) are beaten egg whites sweetened with sugar
   (b) are frequently used for pie toppings and cake icings
   (c) can be used to give volume and lightness to buttercream icings and dessert soufflés
   (d) all of the above

47. Which of the following is the worst enemy of properly foamed egg whites?
   (a) fat
   (b) sugar
   (c) water
   (d) none of the above
48. A hard meringue contains more ________ than a soft meringue.
   (a) sugar
   (b) water
   (c) egg yolks
   (d) egg whites

49. The ingredients in both ________ and ________ meringues are hotter than room temperature when they are beaten.
   (a) Swiss, Italian
   (b) Swiss, common
   (c) Italian, common
   (d) none of the above

50. Which of the following types of meringues is the most stable because its egg whites are actually cooked by the hot sugar syrup added to the them when they are beaten?
   (a) Swiss
   (b) Italian
   (c) common
   (d) Neapolitan

51. You might use a double boiler if you were preparing ________ meringue.
   (a) Swiss
   (b) Italian
   (c) common
   (d) Neapolitan

52. Ice cream and sponge cake baked under a coating of meringue is known as ________.
   (a) Baked Alaska
   (b) meringue glacée
   (c) profiteroles gratin
   (d) Japonaise Meringue

53. A layer of meringue made with chopped nuts folded into the mixture is ________.
   (a) Baked Alaska
   (b) meringue glacée
   (c) profiteroles gratin
   (d) Japonaise Meringue

54. A dessert made with crisp meringues and ice cream is known as ________.
   (a) Baked Alaska
   (b) meringue glacée
   (c) profiteroles gratin
   (d) Japonaise Meringue
55. Which of the following combinations is correct?
   (a) Baked Alaska → crisp meringues and ice cream
   (b) Japonaise Meringue → ice cream and sponge cake baked under a layer of meringue
   (c) meringue glacée → layers of meringue filled and iced with light buttercreams, chocolate mousse, whipped cream, or similar light fillings
   (d) none of the above

56. Which of the following statements is false?
   (a) Cobblers have a bottom crust.
   (b) Crisps are topped with brown-sugar streusel.
   (c) Bettys contain alternate layers of cake crumbs and fruit.
   (d) none of the above

True/False

57. Water or pie dough should be lukewarm (90°F or 32ºC) when added to the flour and shortening.
58. To make mealy pie dough, the dough should be blended very thoroughly after the water is added.
59. Approximate ratio of ingredients in flaky pie dough is 5 lb. Fat to 3 ½ lb flour to 1 ½ lb liquid. (Metric: 2.3 kg fat to 1.6 kg flour to 700 g liquid.)
60. Short dough, as used for small fruit tarts, is a type of cookie dough made with flour, butter, sugar, and eggs.
61. Fruit fillings should be cooled before filling pie shells.
62. When you are lining pie tins with dough, the dough should be stretched slightly to fill the tin and to avoid folds or wrinkles of dough.
63. When you are lining pie tins with dough, the dough should be stretched slightly to fill the tin and to avoid folds or wrinkles of dough.
64. To prepare baked pie shells for cream pies, you should pierce the dough with a fork all over the bottom before baking.
65. To avoid lumping, cornstarch must be mixed with a cold liquid or with sugar before being added to a hot liquid.
66. After it is removed from refrigeration, puff pastry dough should be allowed to warm up to room temperature before being rolled and cut.
67. Blitz puff pastry is made according to the same procedures as regular puff pastry dough but given fewer turns.
68. Éclairs and cream puffs must be cooled rapidly after removal from the oven.
69. Italian meringue is the most stable type of meringue because the egg whites are cooked during mixing.
70. Crisp, baked meringues may be made with 2 pounds of sugar per pound of egg whites.
71. When topping a pie with meringue, you must be careful not to let the meringue touch the rim of the crust.