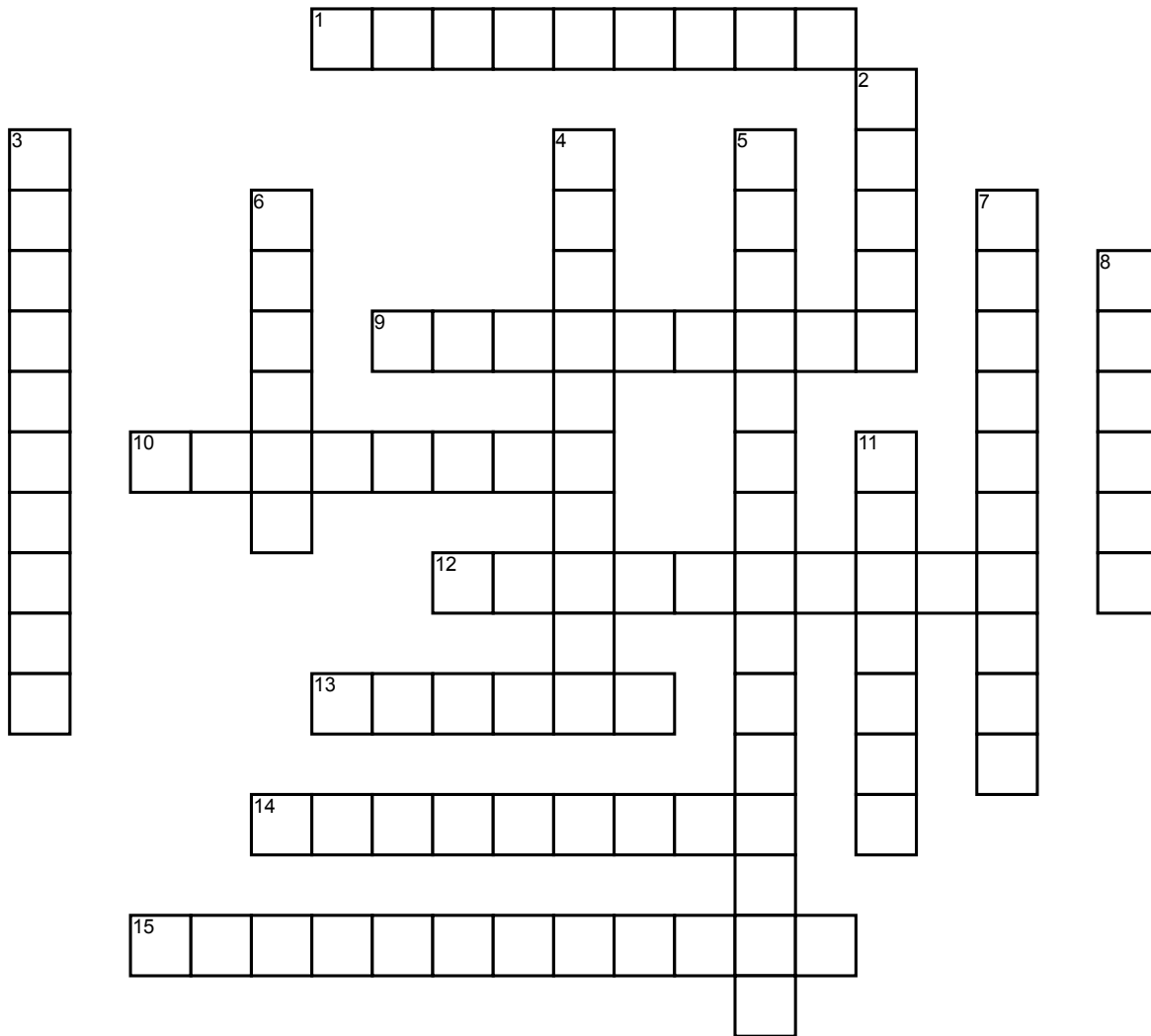


Name: _____

Bread and Pastry Production



Across

1. Is a buttery, flaky, viennoiserie pastry named for its historical crescent shape.

9. A station chef in a professional kitchen, skilled in the making of pastries, desserts, breads and other baked goods

10. Means to work dough, usually by hand

12. Butter or other fat used for making pastry or bread.

13. Is a very thin unleavened dough used for making pastries such as baklava and börek in Middle Eastern and Balkan cuisines.

14. Are substances used to produce air bubbles that cause baked goods to rise.

15. It is a sweet pastry made from laminated yeasted bread

Down

2. A product consisting of finely milled wheat

3. Are puffy solid crusts with a hollow center that contains filling such as whipped cream, fruit, etc.

4. Is a deep bowl that is particularly well suited for mixing ingredients together in.

5. It undergoes the process of repeatedly folding the solid fat into the dough to create thin alternating layers of butter and dough

6. A substance present in cereal grains, especially wheat, that is responsible for the elastic texture of dough

7. A cylinder rolled over pastry or dough to flatten or shape it.

8. Is a dough of flour, water and shortening that may be savoury or sweetened.

11. A light, sweet yeast bread typically in the form of a small, round roll.