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Question: 937

A baker creates a detrempe for croissants with 500 g flour (12% protein), 250 ml milk, 50 g sugar, 10 g yeast, and 10 g salt, kneaded for 10 minutes at medium speed. The dough is rested at 40°F for 1 hour before lamination with 250 g butter. After 3 double folds and baking at 375°F for 20 minutes, the croissants are tough and chewy. What affected the detrempe?

A. Overkneading overdeveloped gluten
B. High sugar tightened the dough
C. Low milk content dried the structure
D. Short resting limited relaxation

Answer: A

Explanation: Kneading 12% protein flour for 10 minutes overdevelops gluten, creating a strong, elastic detrempe that resists butter layers and steam expansion, resulting in tough croissants.

Question: 938

When preparing a batch of pastry cream that contains dairy products, what is the maximum time the mixture should be left out at room temperature before it must be refrigerated to avoid entering the Temperature Danger Zone?

A. 15 minutes
B. 30 minutes
C. 2 hours
D. 1 hour

Answer: C

Explanation: Pastry cream should not be left out at room temperature for longer than 2 hours to minimize the risk of bacterial growth, as it is highly susceptible to spoilage.

Question: 939

A pastry chef makes a butter cake with 250 g butter (82% fat), 250 g sugar, 4 eggs (200 g), 300 g flour (10% protein), 15 g baking powder, and 120 ml milk. The creaming method is used, creaming for 4 minutes, adding eggs, and mixing in dry ingredients with milk. After baking at 350°F for 45 minutes, the cake has tunnels and is dense. What mixing method error occurred?

A. Overmixing after flour developed gluten
B. Insufficient creaming reduced lift
C. High milk softened batter
D. Low baking powder limited rise

Answer: A

Explanation: Overmixing after adding flour (10% protein) develops gluten, creating tunnels and a dense texture in the butter cake.

Question: 940

In the process of making pulled sugar, a chef is warned about the dangers of working with hot sugar. What safety measure should they implement to protect themselves during this process?

A. Work quickly to avoid cooling
B. Wear gloves to avoid burns
C. Use a thermometer to monitor temperature
D. Avoid touching the sugar directly

Answer: B

Explanation: Wearing gloves provides protection against burns from hot sugar, which can reach high temperatures and cause serious injuries if proper precautions are not taken.

Question: 941

A pastry kitchen stores custard dated April 1, 2026, behind custard dated April 4, 2026, at 40°F for 4 days. If Listeria monocytogenes (initially 10^2 CFU/g) grows at 0.1 log/day, what is the final concentration, and how should FIFO be applied?

A. 10^2.4 CFU/g; Use April 1 first
B. 10^3 CFU/g; Discard older batch
C. 10^2.2 CFU/g; Store at 38°F
D. 10^2.6 CFU/g; Separate shelves

Answer: A

Explanation: At 0.1 log/day for 4 days, the log increase is 0.4 (4 × 0.1), making 10^2 rise to 10^2.4 CFU/g (~251 CFU/g). Using the April 1 batch first follows FIFO.

Question: 942

During a competition, a chef tempers 800 grams of white couverture chocolate (30% cocoa butter) using the tabling method for decorative piping. The chocolate is melted to 46°C (114.8°F), poured onto a marble slab, and worked to 25°C (77°F) before rewarming to 28°C (82.4°F). The piped designs set with a sticky surface and no snap. What adjustment ensures proper crystallization?

A. Melt the chocolate to 50°C (122°F) initially
B. Cool to 26–27°C (78.8–80.6°F) on the slab
C. Rewarm to 29–30°C (84.2–86°F) after tabling
D. Reduce the tabling time to avoid overcooling

Answer: C

Explanation: White chocolate’s working temperature is 29–30°C. Rewarming to only 28°C leaves it below this range, resulting in incomplete Type V crystal formation, causing stickiness and poor snap. Adjusting to 29–30°C ensures proper tempering.

Question: 943

A pastry chef is producing a vanilla ice cream with 400 grams of 40% fat cream, 200 grams of milk, 140 grams of sugar, 5 egg yolks, and 3 grams of carrageenan. The base is cooked to 84°C (183.2°F), cooled to 5°C (41°F), and churned at -5°C (23°F) for 25 minutes, yielding a 45% overrun. The ice cream is creamy but overly airy and lacks richness. What modification would balance it?

A. Reduce the churning time to 20 minutes
B. Decrease the carrageenan to 2 grams
C. Lower the overrun to 30% by adjusting the freezer settings
D. Increase the egg yolks to 6

Answer: C

Explanation: A 45% overrun makes ice cream light but can dilute richness. Lowering it to 30% by adjusting the freezer settings reduces air incorporation, enhancing density and flavor intensity while maintaining creaminess, addressing the balance issue effectively.

Question: 944

A pastry chef prepares blitz puff pastry with 300 g flour (10% protein), 150 g butter (82% fat), 120 ml ice water, and 5 g salt. The butter is cut into 1 cm cubes, mixed into the flour, and the dough is rolled and folded 3 times with 15-minute rests at 40°F, then baked at 400°F for 20 minutes. The pastry is flat and greasy. What blitz error occurred?

A. High water softened dough
B. Small butter pieces reduced layers
C. Insufficient rests melted butter
D. Few folds limited lamination

Answer: C

Explanation: Short 15-minute rests may not keep butter cold enough, causing it to melt into the dough, reducing layers and leaving a flat, greasy pastry.

Question: 945

In allergen management, which of the following practices is most effective in a pastry kitchen to prevent allergen cross-contact?

A. Designating a specific area for allergen-free preparations
B. Using separate utensils for each allergen
C. Cleaning surfaces with soap and water between uses
D. Labeling all ingredients with potential allergens

Answer: A

Explanation: Designating a specific area for allergen-free preparations helps minimize the risk of cross-contact, ensuring that sensitive individuals are protected.

Question: 946

In a bakery, a chef tempers 1.2 kilograms of dark couverture chocolate (72% cocoa solids, 35% cocoa butter) using the tabling method for a large mold. The chocolate is melted to 53°C (127.4°F), cooled to 28°C (82.4°F), and rewarmed to 32°C (89.6°F). The mold sets with a greasy feel and faint streaks. What caused this defect?

A. The chocolate was overworked on the slab, incorporating air
B. The working temperature was too high, melting stable crystals
C. The initial melting temperature was insufficient
D. The cooling phase was too rapid, forming Type IV crystals

Answer: B

Explanation: At 32°C, the upper limit for dark chocolate, some Type V crystals may melt if held too long or slightly exceeded, causing cocoa butter to migrate and create a greasy, streaky finish. Maintaining 31°C would prevent this.

Question: 947

A chef is crafting a lemon sherbet using 350 grams of lemon juice (6% sugar), 100 grams of milk, 120 grams of sugar, 150 grams of water, and 2 grams of guar gum. The mixture is heated to 75°C (167°F), cooled to 4°C (39.2°F), and churned at -7°C (19.4°F) for 18 minutes, with a 25% overrun. The sherbet curdles slightly during churning. What caused this defect?

A. The churning temperature was too low, freezing the milk
B. The guar gum was insufficient to bind the water
C. The lemon juice acidity destabilized the milk proteins
D. The sugar content was too high, affecting texture

Answer: C

Explanation: Curdling in sherbet occurs when acidic ingredients like lemon juice (pH ~2.2) denature milk proteins during churning. The acidity destabilizes the milk, causing separation, a common issue in sherbets with dairy and high-acid components.

Question: 948

A pastry kitchen receives a complaint of illness after serving cream puffs. Testing reveals Bacillus cereus at 10^6 CFU/g in the cream, likely from rice flour used in the recipe. If the flour had 10^2 CFU/g initially and the cream was held at 80°F for 5 hours, how many doubling times occurred, assuming a 20-minute doubling rate?

A. 8 doubling times
B. 10 doubling times
C. 12 doubling times
D. 15 doubling times

Answer: D

Explanation: In 5 hours (300 minutes) at 80°F, Bacillus cereus doubles every 20 minutes. Dividing 300 by 20 gives 15 doubling times, increasing from 10^2 to 10^6 CFU/g (2^15 ≈ 32,768-fold increase, adjusted for cream matrix). This confirms the pathogen's rapid growth as the illness source.

Question: 949

When preparing a ganache for filling or frosting, what is the significance of the chocolate-to-cream ratio, and how does it affect the final texture?

A. A higher cream ratio produces a firmer ganache
B. A higher chocolate ratio results in a thicker ganache
C. The ratio has no effect on the texture
D. A higher chocolate ratio always makes it sweeter

Answer: B

Explanation: A higher chocolate ratio results in a thicker ganache, which is ideal for frosting, while a lower ratio yields a pourable consistency suitable for filling.

Question: 950

In preparing a crème anglaise, why is it essential to strain the mixture after cooking, and what potential issues does this step address?

A. To remove air bubbles that may form
B. To eliminate any curdled egg particles, ensuring a smooth texture
C. To enhance the flavor by removing impurities
D. To cool the mixture rapidly

Answer: B

Explanation: Straining the cooked crème anglaise removes any curdled egg particles, ensuring a silky-

smooth texture that is critical for serving alongside desserts.

Question: 951

When implementing FIFO (First In, First Out) for storing ingredients in a pastry kitchen, which of the following practices should be strictly followed?

A. Placing new supplies in front of older stock to ensure freshness
B. Rotating older stock to the back while placing new stock in front
C. Using the oldest stock first regardless of the storage conditions
D. Labeling all ingredients with purchase dates to track freshness

Answer: B

Explanation: FIFO requires that older stock is used first to minimize food waste and ensure that ingredients are used before they spoil, thus maintaining quality and safety.

Question: 952

A pastry chef is perfecting an à la minute dessert of warm apple compote (120 grams, cooked at 90°C for 15 minutes) garnished with a spun sugar dome (cooked to 160°C, spun at 72°C) and a cold Calvados sauce (35 grams, served at 4°C). The compote is centered on a square plate (20 cm x 20 cm), the dome covers it, and the sauce is drizzled around. The judge finds the garnish too intricate. What simpler option would suit?

A. A dusting of cinnamon on the compote
B. A smaller spun sugar dome (half size)
C. A thin caramel drizzle over the compote
D. A flat tuile shard beside the sauce

Answer: C

Explanation: A spun sugar dome is complex and can overshadow the rustic compote. A thin caramel drizzle simplifies the garnish, complementing the apple’s flavor and warmth while maintaining elegance and ease of execution.

Question: 953

A pastry chef is experimenting with a new fruit coulis recipe using frozen berries. What factor should they consider to ensure the coulis has the desired consistency and flavor?

A. Thaw the berries at room temperature
B. Use a combination of fresh and frozen berries
C. Blend the berries without any additional liquid
D. Increase the sugar content by 50%

Answer: B

Explanation: Combining fresh and frozen berries can enhance flavor complexity while maintaining the desired consistency, as fresh berries often provide better texture and taste.

Question: 954

A pastry chef makes a mayonnaise with 1 egg yolk, 150 ml oil (80% fat), and 10 ml vinegar, whisked at 70°F. The mixture splits after 3 minutes. What destabilized the emulsion?

A. Excess oil overwhelmed yolk
B. Low yolk content limited emulsification
C. High acid denatured proteins
D. Overwhisking sheared oil globules

Answer: D

Explanation: Overwhisking shears oil globules, breaking the emulsion. Gradual oil addition and moderate whisking maintain stability.

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