PRACTICE EXAM 6: RED SEAL BAKER SIMULATION (150 QUESTIONS)

1. A loaf comes out of the oven with a dense, tight crumb, poor volume, and a torn, burst side. The most likely cause is:

A. The dough was over-proofed before baking

B. Too much salt was added to the formula

C. The dough was under-proofed before baking

D. The oven was set far too cool

2. A batch of cookies spreads into thin, merged sheets on the pan. The best corrective action for the next batch is:

A. Increase the flour and chill the dough before baking

B. Add more melted butter to the dough

C. Raise the sugar content further

D. Bake at a much lower temperature

3. Croissants leak pools of butter onto the pan during baking. The most likely cause is:

A. The dough was rested too long in the cooler

B. The roll-in fat was too soft or the layers broke

C. Too little sugar was used in the détrempe

D. The oven was set too low only

4. A stirred crème anglaise turns grainy and scrambled. The corrective action for the next batch is to:

A. Add starch and boil it vigorously

B. Remove the eggs entirely

C. Cool it faster after cooking

D. Cook it gently over lower heat and stop when it thickens

5. A chemically leavened cake has a soapy, bitter, metallic aftertaste. The most likely cause is:

A. Too little baking powder

B. The oven ran too hot

C. Excess baking soda left unreacted

D. Too much flour in the batter

6. A muffin batch shows long vertical tunnels and peaked, cracked tops. The corrective action is to:

A. Add more leavening to the batter

B. Mix only until the dry ingredients are moistened

C. Bake at a lower temperature

D. Add more fat to the formula

7. A pie crust turns out tough and shrinks badly in the pan. The most likely combined cause is:

A. Too much water, overworking, and stretching the dough

B. Too much fat and too little mixing

C. Using cold fat and resting the dough

D. Using a low-protein pastry flour

8. Moulded chocolate will not release from the mould and looks dull and streaky. The corrective action is to:

A. Chill the mould in the freezer first

B. Add a little water to thin the chocolate

C. Use a chocolate with more cocoa butter

D. Properly temper the chocolate before moulding

9. A sorbet freezes into a rock-hard, icy block. The corrective action is to:

A. Remove the fruit purée from the recipe

B. Increase the sugar concentration appropriately

C. Add dairy cream to soften it

D. Churn it far less during freezing

10. A cake rises dramatically in the oven and then collapses in the centre. The most likely cause is:

A. Too little liquid in the batter

B. Overbaking at high heat

C. Too much leavening for the structure to hold

D. Using bread flour instead of cake flour

11. A bread crumb is gummy and compressed after slicing. The most likely cause is:

A. The bread was sliced while still hot, before the crumb set

B. The dough contained too much salt

C. The oven was set too cool

D. The dough was over-proofed

12. Stored chocolate develops dull grey streaks after sitting near a warm oven. The diagnosis and prevention is:

A. Sugar bloom; store it in a humid place

B. Freezer burn; wrap it loosely

C. Proper temper; no action needed

D. Fat bloom; store it cool and stable

13. A laminated dough bakes dense with no flaky layers. The most likely cause is:

A. The dough rested too long between folds

B. Too little water was used in the détrempe

C. The fat warmed and blended into the dough

D. The oven was too hot at the start

14. A layer cake's final icing coat is speckled with crumbs. The corrective action is to:

A. Whip the buttercream longer before applying

B. Apply a crumb coat and chill before the final coat

C. Use a warmer icing for the final coat

D. Bake the cake at a lower temperature

15. A custard pie has a soggy bottom crust under a moist filling. The corrective action is to:

A. Use a mealy pastry and blind bake the shell first

B. Use a flaky pastry filled raw

C. Substitute cake flour for tenderness

D. Pour the filling in colder

16. A dough finishes mixing far warmer than the target temperature. The most likely controllable cause is:

A. The salt was weighed precisely

B. The flour protein was too high

C. The yeast was fresh compressed yeast

D. The water was too warm or friction heat built up

17. An angel food cake collapses and compresses while cooling. The corrective action is to:

A. Cool it right side up on the counter

B. Cool it inverted (upside down) in the pan

C. Slice it immediately while hot

D. Place it directly into a freezer

18. Hard candy turns cloudy and grainy instead of clear. The most likely cause is:

A. Too much corn syrup was added

B. The sugar was cooked too slowly

C. Unwanted crystallization occurred without enough interfering agent

D. The thermometer read too high

19. A brioche dough turns greasy and slack and cannot hold its shape. The most likely cause is:

A. The butter was added before the gluten developed

B. The salt was left out of the formula

C. The water was too cold to start

D. The flour protein was too low

20. Stored ice cream develops a coarse, icy texture over time. The most likely cause is:

A. Too much sugar in the base

B. The base was over-churned

C. Too much dairy fat was used

D. Temperature fluctuation caused thaw-refreeze cycles

21. A choux paste fails to puff and bakes flat and dense. The most likely cause is:

A. The oven was opened halfway through

B. Too many eggs were added

C. Too few eggs, or an oven that was too cool

D. The paste was piped too thinly

22. A bread dough fails to rise at all after the yeast was dissolved in very hot water. The most likely cause is:

A. The salt was added too late

B. The hot water killed the yeast cells

C. The flour was over-developed

D. The water was too cold

23. A cake sticks badly to the pan and tears on release. The most likely cause is:

A. The pan was improperly greased or lined

B. The cake was overbaked

C. Too much sugar was in the batter

D. Cake flour was used

24. A finished sugar showpiece becomes sticky and dull after a day on display. The most likely cause is:

A. It was cooked to the soft-ball stage

B. Dairy cream was added to the sugar

C. It was stored in a freezer

D. It absorbed moisture from humid air

25. A quick bread mixed by the muffin method turns out tough and chewy. The corrective action is to:

A. Add more leavening to the batter

B. Mix only until the dry ingredients are just moistened

C. Bake at a much lower temperature

D. Increase the fat content sharply

26. A baked custard curdles and weeps liquid around the edges. The most likely cause is:

A. Too much starch was added

B. The custard was cooled too quickly

C. It was baked at too high a temperature

D. The eggs were omitted

27. Bread crust is pale and lacks colour despite full baking time. The most likely cause is:

A. Too little sugar, or an oven that was too cool

B. Too much salt in the dough

C. Over-proofing the dough

D. Slicing the bread too late

28. A cookie dough produces cookies that are thick, domed, and dry. The corrective action to increase spread is to:

A. Add more flour to the dough

B. Chill the dough longer before baking

C. Lower the oven temperature

D. Increase the sugar and fat and use warmer dough

29. A high-fat enriched dough proofs extremely slowly. The most likely cause is:

A. The salt was left out entirely

B. The sugar and fat are slowing the yeast

C. The flour protein was too high

D. The dough was kept too warm

30. Pastry cream is thin and runny with a raw-starch taste. The corrective action is to:

A. Bring it to a boil to fully cook out and thicken the starch

B. Remove the eggs from the recipe

C. Add more cream to thin it further

D. Chill it longer without cooking

31. A foam cake (génoise) bakes dense and low with little volume. The most likely cause is:

A. Too much leavening was added

B. The oven was too cool only

C. The whipped-egg foam was deflated by overmixing

D. Too much flour was sifted in

32. A worker is about to scrape a running mixer bowl with a metal tool. The correct corrective action is to:

A. Slow the mixer to its lowest speed

B. Switch to a wooden tool while it runs

C. Hold the bowl steady while scraping

D. Stop the machine fully before scraping

33. A gluten-free order for a celiac customer was made on a shared, floured bench. The food-safety failure is:

A. The salt content was too high

B. Cross-contact with wheat flour

C. The baking temperature was too low

D. The yeast quantity was excessive

34. A cake has a peaked, cracked top with a set crust over a raw centre. The most likely cause is:

A. The oven was too hot, setting the outside first

B. The oven was far too cool

C. Too little flour was used

D. The batter was severely undermixed

35. Cookies made with melted butter spread far more than those with creamed solid butter. The reason is:

A. The melted butter develops more gluten

B. The melted butter adds chemical leavening

C. The liquid fat makes the dough more fluid, increasing spread

D. The melted butter lowers the oven temperature

36. A sourdough has a flat, spread-out shape and a sour, coarse, collapsed crumb. The most likely cause is:

A. The dough was under-proofed

B. The oven was too cool

C. Too much salt was added

D. The dough was over-proofed

37. Egg wash bakes into dark, blotchy patches on a glazed bun. The corrective action is to:

A. Use a thicker, heavier coat of wash

B. Apply a thin, even coat and avoid pooling

C. Skip the wash entirely

D. Use only egg white in the wash

38. A pulled-sugar showpiece lacks its expected satiny, pearlescent sheen. The most likely cause is:

A. Insufficient folding and pulling to incorporate air

B. Cooking the sugar to the hard-crack stage

C. Working in a dry environment

D. Using a thermometer to judge the stage

39. A vegan cake made by substituting extra sugar for eggs fails to bind and falls apart. The corrective action is to:

A. Add more table salt to bind it

B. Add extra vital wheat gluten only

C. Reduce the baking time sharply

D. Use a proper egg replacer such as flax "egg" or aquafaba

40. Bread dough tightens and resists shaping immediately after dividing. The corrective action is to:

A. Add more water to the dough

B. Bake it immediately to relax it

C. Give it a bench rest to relax the gluten

D. Add more salt to the dough

41. A frozen dessert develops dry, discoloured, icy patches on its surface. The diagnosis is:

A. Sugar bloom from humidity

B. Freezer burn from air exposure

C. Fat bloom from heat

D. Over-churning during freezing

42. A muffin batter sat mixed for an hour before baking and rose poorly. The most likely cause is:

A. The gluten over-developed while standing

B. The batter fermented like a bread dough

C. The fat solidified in the bowl

D. The first-stage leavening gas escaped while it waited

43. A custard pie filling was left to cool slowly at room temperature for hours and is now a food-safety risk. The reason is:

A. It spent too long in the temperature danger zone

B. It cooled far too quickly to be safe

C. It is a dry, low-risk food

D. It cannot support any bacterial growth

44. A baked product made with whole wheat flour is much denser than the white-flour version. The reason is:

A. Whole wheat flour contains no protein

B. Whole wheat flour cannot absorb water

C. The bran and germ interfere with gluten development

D. Whole wheat flour has the highest protein content

45. Italian meringue buttercream is being made and the syrup must be added correctly. The corrective action if it is curdling is to:

A. Pour the hot syrup onto cold butter directly

B. Whip the hot syrup into the egg whites, not cold butter

C. Add the syrup to a pot of boiling water

D. Stir the syrup into a stovetop custard

46. A bagel-style product turns out soft and weak with poor chew. The most likely cause is:

A. The dough was over-mixed into toughness

B. Too much salt was added

C. The dough was over-proofed

D. A low-protein flour was used instead of strong flour

47. A batch of bars crumbles and tears when cut into portions. The corrective action is to:

A. Cool (and if needed chill) the bars fully before cutting

B. Cut them while still hot from the oven

C. Use a dull, cold knife for cutting

D. Skip cooling to speed service

48. A retarded dough develops far more flavour than a fast-proofed one. The reason is that the cold, slow ferment:

A. Kills the yeast for safety

B. Adds sugar to the dough

C. Extends fermentation time, building flavour compounds

D. Eliminates the need to bake it

49. A choux shell collapses as it cools after baking. The most likely cause is:

A. Too many eggs were added

B. It was removed from the oven before the walls had set

C. The oven was too hot throughout

D. It was piped too thickly

50. A cake batter creamed too little is dense and low in volume. The reason is:

A. Insufficient creaming left too little air incorporated

B. Too much air was beaten into the fat

C. The gluten over-developed

D. The oven was too hot

51. A baker must explain why a deck oven with steam improves a baguette's crust and spring. The reason is that early steam:

A. Cools the loaf to slow baking

B. Adds sugar to the surface

C. Kills the yeast immediately

D. Delays crust set so the loaf expands fully

52. A laminated dough's layers crack and break into pieces during rolling. The most likely cause is:

A. The fat and dough were both too warm

B. The dough rested too long

C. The fat was too cold and brittle for rolling

D. Too much water was in the détrempe

53. A dough made without salt over-ferments and tastes flat. The reason is that salt normally:

A. Controls fermentation rate and enhances flavour

B. Acts as the primary leavening agent

C. Replaces the water in the formula

D. Speeds the yeast dramatically

54. A baker observes a tempered chocolate piece that contracted and snapped cleanly. This indicates:

A. The chocolate was under-tempered

B. The chocolate was properly tempered

C. The mould was too warm

D. The chocolate had no cocoa butter

55. A sorbet with no fat turns out icy and coarse. The corrective action centres on:

A. Adding dairy cream to the base

B. Reducing the churning sharply

C. Changing the fruit purée colour

D. Adjusting the sugar concentration correctly

56. A baker finds a chemically leavened product dense and flat despite a correct formula. The most likely hidden cause is:

A. The oven was too hot

B. Too much flour was used

C. The leavener was stale and inactive

D. Too much sugar was added

57. A baker must explain why over-mixing harms bread dough. The reason is that over-mixing:

A. Breaks down the gluten and overheats the dough through friction

B. Develops too little gluten

C. Cools the dough excessively

D. Adds salt to the dough

58. A pie's bottom crust under a moist filling keeps turning soggy. The best corrective pastry choice is:

A. A flaky pastry filled raw

B. A mealy pastry, blind baked first

C. Cake-flour pastry for tenderness

D. An unbaked shell baked with the filling

59. A baker observes a frozen mousse that froze solid and icy rather than staying soft. The most likely cause is:

A. Too much sugar was added

B. It was churned constantly

C. It was scraped like granita

D. Insufficient air was whipped in before freezing

60. A dough docked before baking stays flat while an un-docked sheet blisters. The reason is that docking:

A. Perforates the dough so gas escapes and it does not blister

B. Adds steam to the layers

C. Portions the dough into pieces

D. Rounds the dough into balls

61. A baker observes that a moist enriched bread keeps fresher longer than a lean loaf. The reason is that the fat and sugar:

A. Remove all moisture from the crumb

B. Add no benefit to keeping

C. Retain moisture and slow staling

D. Speed staling

62. A baker finds that proofing in a cold room takes far too long. The corrective action is to:

A. Add more salt to speed the yeast

B. Move the dough to a warm, humid proofer

C. Reduce the yeast quantity

D. Freeze the dough briefly

63. A baker must correct cookies that spread too much. The most reliable adjustment is to:

A. Add more melted butter

B. Increase the sugar further

C. Bake at a lower temperature

D. Chill the dough and reduce sugar slightly

64. A baker observes that a wash-free loaf browns less than an egg-washed one. The reason is that egg wash adds:

A. Protein and sugar that fuel browning

B. Water that cools the crust

C. Acid that prevents colour

D. Steam that delays the crust

65. A baker finds that a high-ratio cake stays moist and keeps well. The reason is that its formula:

A. Uses only whipped egg whites

B. Is leavened by yeast

C. Has sugar weight exceeding flour weight, retaining moisture

D. Contains no fat or sugar

66. A baker must correct a custard that curdles when heated for pastry cream. The fix is to:

A. Cook it gently with no starch and never boil

B. Add starch so it can be boiled safely without curdling

C. Remove the eggs entirely

D. Hold it at a high temperature longer

67. A baker observes that salt added directly onto yeast damaged the dough's rise. The reason is that concentrated salt:

A. Makes the yeast ferment faster

B. Reacts explosively with yeast

C. Changes the yeast's colour

D. Draws moisture from and damages the yeast cells

68. A baker must correct a bread that ferments unevenly and has cold spots. The corrective action during bulk fermentation is to:

A. Fold the dough to redistribute yeast and equalize temperature

B. Add more salt to the dough

C. Freeze part of the dough

D. Bake it immediately

69. A baker observes that a properly proofed dough fills back slowly and partially on the poke test. This indicates the dough is:

A. Under-proofed

B. Over-proofed

C. Properly proofed and ready to bake

D. Fully baked

70. A baker must correct chocolate that has fallen out of temper as it cooled. The fix is to:

A. Add water to loosen it

B. Gently rewarm it to working temperature

C. Freeze it solid

D. Let it continue cooling

71. A baker finds that a recipe scaled by volume gives inconsistent results. The corrective action is to:

A. Use larger volume measures

B. Add more recipe steps

C. Measure more quickly

D. Switch to measuring by weight

72. A baker observes that a brioche browns too fast and burns before the centre is done. The corrective action is to:

A. Raise the oven temperature further

B. Add more sugar to the dough

C. Lower the oven temperature, since enrichment browns faster

D. Remove the eggs from the formula

73. A baker must correct a pie pastry that is crumbly and falls apart. The most likely cause is:

A. Too little water or too much fat

B. Too much water and overworking

C. Resting the dough too long

D. Using cold fat

74. A baker observes that a frozen dessert from a blast freezer is smoother than one from a warm freezer. The reason is that fast freezing:

A. Removes the sugar

B. Forms many small ice crystals

C. Adds dairy fat

D. Increases the overrun

75. A baker must correct an under-aerated cake batter from poor creaming. The fix is to:

A. Bake it at a higher temperature

B. Add more flour to the batter

C. Cream the fat and sugar until light and pale before adding eggs

D. Reduce the leavening

76. A baker observes a loaf that burst and tore in the oven with a dense interior. The most likely cause is:

A. The dough was under-proofed

B. The dough was over-proofed

C. Too much salt was added

D. The oven was too cool

77. A baker must correct an ice cream that is coarse and icy from slow freezing. The fix is to:

A. Freeze it even more slowly

B. Stop churning entirely

C. Remove the sugar

D. Freeze fast with constant churning

78. A baker observes that a cake disturbed before setting sank in the centre. The corrective action is to:

A. Open the oven door frequently to check

B. Avoid disturbing the cake until it has set

C. Bake at a higher temperature

D. Add more leavening

79. A baker must correct a chocolate that set soft, dull, and streaky. The most likely cause is:

A. The chocolate was over-tempered

B. The chocolate had too much cocoa butter

C. The chocolate was not properly tempered

D. The mould was too warm only

80. A baker observes that a deck oven suits hearth breads while a high convection setting dries delicate items. The reason is:

A. Convection's moving air can dry or distort delicate products

B. Convection cannot reach baking temperature

C. Deck ovens have no temperature control

D. Delicate items require steam injection

81. A baker must correct a saltless dough that ferments too fast and tastes flat. The fix is to:

A. Remove all the water

B. Add more yeast

C. Increase the mixing speed

D. Add salt to control fermentation and enhance flavour

82. A baker observes that a sorbet sets smoothly with the correct sugar balance. The reason sugar matters so much is that it:

A. Adds dairy fat to the mix

B. Increases the churning speed

C. Lowers the freezing point and adds body without fat

D. Has no role in a fat-free dessert

83. A baker must correct cookies identified as over-spread on hot pans. The fix is to:

A. Add more sugar to the dough

B. Use cool pans and chill the dough before baking

C. Lower the oven temperature

D. Add more melted fat

84. A baker observes that a custard ice cream is richer than a Philadelphia-style one. The reason is the yolks provide:

A. Richness and lecithin that emulsifies for smoothness

B. Carbon dioxide leavening

C. A higher freezing point

D. Additional churning action

85. A baker must correct a laminated dough losing its layers from warmth. The fix is to:

A. Add flour to absorb the soft fat

B. Roll faster before it melts

C. Raise the oven temperature

D. Chill the dough to re-firm the fat between folds

86. A baker observes that a deck oven's steam injection benefits artisan loaves. The benefit is:

A. It cools the loaf to slow baking

B. It adds sugar to the crust

C. It delays crust set, improving spring and crust quality

D. It kills the yeast early

87. A baker must correct a tough cake caused by extended mixing. The fix is to:

A. Add more leavening

B. Mix gently after adding flour to avoid developing gluten

C. Use bread flour

D. Bake at a higher temperature

88. A baker observes that a properly tempered chocolate releases cleanly and snaps. The mechanism is that stable crystals:

A. Make the chocolate contract on setting

B. Keep the chocolate permanently soft

C. Prevent the chocolate from setting

D. Cause sugar bloom

89. A baker must correct an enriched dough that proofed too slowly. The realistic fix is to:

A. Remove all the salt

B. Lower the dough temperature

C. Allow more proofing time or increase the yeast, since fat and sugar slow it

D. Add vinegar to the dough

90. A baker observes that flaky pastry uses large fat pieces and mealy uses fine ones. The functional reason for mealy is:

A. It produces the flakiest layers

B. It contains no fat

C. It uses bread flour

D. Its fine fat coating resists sogginess

91. A baker must correct a frozen dessert suffering thaw-refreeze damage. The fix is to:

A. Thaw and refreeze it more often

B. Maintain a consistent, sufficiently cold storage temperature

C. Raise the freezer temperature

D. Store it uncovered

92. A baker observes that an angel food cake collapsed because it was cooled upright while warm. The corrective action is to:

A. Cool it inverted so the fragile foam structure does not collapse

B. Slice it immediately

C. Freeze it at once

D. Bake it longer

93. A baker must correct chocolate that developed sugar bloom in storage. The fix is to:

A. Store it in a humid place

B. Refrigerate it unwrapped

C. Expose it to condensation

D. Store it cool, dry, and away from moisture

94. A baker observes that a customer's nut-free order risks cross-contact after a nut batch. The corrective action is to:

A. Use the same unwashed equipment

B. Add a trace of nut for flavour

C. Use thoroughly cleaned equipment and prepare it first

D. Prepare it last in the day

95. A baker must correct a quick bread that is tough from overmixing. The fix is to:

A. Add more leavening

B. Mix just until the dry ingredients are moistened

C. Bake at a lower temperature

D. Increase the fat

96. A baker observes a stored chocolate showing fat bloom near a warm oven. The fix is to:

A. Store it cool and at a stable temperature

B. Refrigerate it unwrapped

C. Store it in a humid place

D. Leave it near the oven

97. A baker must correct an over-proofed loaf that collapses and tastes sour. The fix for the next batch is to:

A. Proof it even longer

B. Add more salt to the dough

C. Reduce the proofing time so it does not over-ferment

D. Bake it at a lower temperature

98. A baker observes a pie shell that shrank from being stretched into the pan. The corrective action is to:

A. Stretch it more tightly next time

B. Bake it at a higher temperature

C. Skip resting the dough

D. Ease the dough in without stretching and rest it before baking

99. A baker must correct a hard candy that grained and turned cloudy. The fix is to:

A. Stir it constantly while boiling

B. Add an interfering agent like corn syrup and avoid agitation

C. Cook it more slowly

D. Remove the thermometer

100. A baker observes that a sorbet relies on sugar balance more than ice cream. The reason is that sorbet:

A. Lacks fat, so sugar alone governs its texture and freezing point

B. Has more fat than ice cream

C. Is churned far less

D. Contains dairy that smooths it

101. A baker must correct a moulded chocolate that stuck and looked dull. The fix is to:

A. Chill the mould harder

B. Add water to the chocolate

C. Use more cocoa butter

D. Properly temper the chocolate before moulding

102. A baker observes that a deck oven gives a glossy, crisp baguette crust. The mechanism is:

A. The fan circulates dry air

B. Steam delays crust set, keeping it thin and glossy

C. Microwave energy cooks it

D. The lack of temperature control

103. A baker must correct an under-proofed roll that bursts in the oven. The fix for the next batch is to:

A. Bake it at a lower temperature

B. Add more salt

C. Allow it to proof fully before baking

D. Reduce the yeast

104. A baker observes that a bench rest eases shaping after dividing. The reason is that the rest:

A. Relaxes the gluten tightened during dividing

B. Browns the dough surface

C. Kills the yeast

D. Adds salt to the dough

105. A baker must correct a cake that is dry and crumbly. The most likely cause is:

A. Underbaking the cake

B. Too much liquid in the batter

C. Too little flour

D. Overbaking, or too little fat, sugar, or liquid

106. A baker observes that a sponge-and-dough bread tastes deeper than a straight dough. The reason is that the pre-ferment:

A. Removes the yeast

B. Skips bulk fermentation

C. Develops more flavour compounds and acids

D. Requires two ovens

107. A baker must correct a gummy bread crumb from early slicing. The fix is to:

A. Bake it at a higher temperature

B. Cool the bread fully before slicing

C. Add more salt

D. Over-proof the dough

108. A baker observes that whole wheat loaves are denser. The corrective action to improve volume is to:

A. Blend in strong white flour or add vital wheat gluten

B. Remove all the bran by hand

C. Reduce the water sharply

D. Skip fermentation

109. A baker must correct an icing identified as too soft for fine lace work. The fix is to:

A. Use soft buttercream

B. Use whipped cream

C. Use warm ganache

D. Use royal icing, which dries hard

110. A baker observes that a custard pie bottom stays crisp with a mealy crust. The reason is that the fine fat coating:

A. Leaves the flour uncoated

B. Adds bread-flour strength

C. Repels moisture from the filling

D. Removes all fat from the crust

111. A baker must correct a foam cake deflated by hard stirring. The fix is to:

A. Stir more vigorously to mix it

B. Fold ingredients in gently to preserve the air

C. Add chemical leavening

D. Melt the fat first

112. A baker observes that hot sugar adheres to skin and burns badly. The correct safety practice is to:

A. Never touch or taste hot sugar and keep ice water nearby

B. Taste it to judge the stage

C. Touch it quickly to test

D. Assume it is safe once bubbling stops

113. A baker must correct a sorbet that will not set firm. The most likely cause is:

A. Too little sugar

B. Too much churning

C. Too much sugar

D. The fruit purée colour

114. A baker observes that gelato tastes more intense than ice cream at service. The reason is gelato's lower fat and warmer service:

A. Add air to the product

B. Increase the overrun

C. Remove the sugar

D. Coat the palate less, releasing flavour more readily

115. A baker must correct a cake that rose then sank from too much leavening. The fix is to:

A. Add even more leavening

B. Reduce the leavening to a balanced amount

C. Bake at a lower temperature

D. Add more liquid

116. A baker observes that egg yolk smooths a separating batter. The reason is that yolk's lecithin:

A. Emulsifies fat and water into a stable mixture

B. Leavens the batter with gas

C. Strengthens the gluten

D. Browns the crust

117. A baker must correct cookies that spread too little and stay domed. The fix is to:

A. Add more flour

B. Chill the dough longer

C. Lower the oven temperature

D. Increase the sugar and fat and warm the dough

118. A baker observes that a chemically leavened batter loses lift if it stands. The reason is:

A. The gluten over-develops

B. The batter ferments like bread

C. The first-stage leavening gas escapes while it waits

D. The fat solidifies

119. A baker must correct a custard that overheated and curdled. The fix is to:

A. Cook gently over lower heat and stop when it thickens

B. Boil it harder to smooth it

C. Add more eggs

D. Cool it faster

120. A baker observes that a retarder-proofer suits overnight production. Its function is to:

A. Bake the dough automatically overnight

B. Hold dough cold, then proof it before the morning bake

C. Portion the dough

D. Sheet laminated dough thin

121. A baker must correct a brioche that became greasy from early butter addition. The fix is to:

A. Add the butter even earlier

B. Melt the butter first

C. Remove the salt

D. Add the butter after the gluten begins to develop

122. A baker observes that thorough handwashing prevents pathogen spread best. The reason is that hands:

A. Cannot carry bacteria

B. Are sterilized by gloves alone

C. Are the most common vehicle for contamination

D. Are irrelevant if equipment is clean

123. A baker must correct a fault where laminated layers broke from cold, brittle fat. The fix is to:

A. Bring the fat to a workable, plastic consistency matched to the dough

B. Use a fat with no plasticity

C. Let the fat fully liquefy

D. Add water to the fat

124. A baker observes that a poke test springs back immediately on a shaped roll. This indicates the dough is:

A. Properly proofed

B. Under-proofed and needs more time

C. Over-proofed

D. Fully baked

125. A baker must correct a frozen dessert with freezer burn. The fix is to:

A. Store it uncovered for air flow

B. Thaw and refreeze it

C. Raise the freezer temperature

D. Keep it well covered and sealed

126. A baker observes that a saltless bread has a weak, sticky structure. The reason is that salt normally:

A. Acts as the leavening

B. Strengthens and tightens the gluten

C. Replaces the water

D. Speeds the yeast

127. A baker must correct a choux that collapsed from being underbaked. The fix is to:

A. Bake it until firm, dry, and golden throughout

B. Remove it earlier next time

C. Add more eggs

D. Lower the oven temperature sharply

128. A baker observes that mealy pastry resists a soggy bottom. The mechanism is that finely cut fat:

A. Leaves the flour uncoated

B. Uses bread flour

C. Coats the flour thoroughly, repelling moisture

D. Removes all the fat

129. A baker must correct a cake stuck to the pan. The fix is to:

A. Overbake it next time

B. Add more sugar

C. Use cake flour

D. Properly grease and line the pan

130. A baker observes that an interfering agent keeps hard candy smooth. The reason is that corn syrup:

A. Adds sourness

B. Interferes with crystal formation, preventing graininess

C. Slows the boiling

D. Replaces the thermometer

131. A baker must correct an over-mixed bread dough that became slack and sticky. The reason over-mixing harmed it is:

A. It broke down the gluten and overheated the dough

B. It developed too little gluten

C. It cooled the dough

D. It added salt

132. A baker observes that a high-hydration dough yields an open, irregular crumb. The reason is that more water:

A. Tightens the crumb

B. Prevents fermentation

C. Slackens the dough, allowing larger holes

D. Strengthens gluten into a dense mass

133. A baker must correct a Danish that is not rich enough compared to a true Danish. The fix is to:

A. Remove the eggs and sugar

B. Use only flour and water

C. Omit the lamination

D. Add more eggs and sugar to enrich the dough

134. A baker observes that the dough hook is the right attachment for kneading bread. The reason is it:

A. Develops gluten through kneading action

B. Whips air into egg whites

C. Creams fat and sugar

D. Sheets laminated dough

135. A baker must correct a frozen custard base that may be contaminated before freezing. The fix is to:

A. Freeze it longer to sterilize

B. Cook and cool it safely before freezing, since freezing only halts growth

C. Add air to dilute bacteria

D. Refreeze it twice

136. A baker observes that scoring controls where a loaf expands. The reason is that the cuts:

A. Add salt to the crust

B. Slow the fermentation

C. Direct the oven-spring expansion, preventing random tearing

D. Cool the dough

137. A baker must correct a cookie spreading too much from a warm, fatty dough. The fix is to:

A. Add more fat

B. Increase the sugar

C. Lower the oven temperature

D. Chill the dough and balance the sugar and fat

138. A baker observes that a properly proofed loaf springs back slowly on a poke. This indicates the dough has:

A. Risen well with intact gas-holding capacity

B. No gas left at all

C. Been over-fermented

D. Never fermented

139. A baker must correct a sugar showpiece collapsing in a humid case. The fix is to:

A. Store it in more humidity

B. Work in low humidity and store it airtight with a desiccant

C. Refrigerate it unwrapped

D. Leave it in the open air

140. A baker observes that fast freezing makes ice cream smooth. The reason is that it:

A. Removes the sugar

B. Adds dairy fat

C. Forms many small ice crystals

D. Increases overrun only

141. A baker must correct a saltless dough flagged as over-fermenting. The fix is to:

A. Remove the water

B. Add more yeast

C. Mix faster

D. Add salt to regulate the yeast

142. A baker observes that a custard pie filling cooled slowly is unsafe. The reason is it:

A. Spent too long in the temperature danger zone

B. Cooled too fast

C. Is low-risk and dry

D. Cannot grow bacteria

143. A baker must correct an over-spread cookie traced to too much sugar. The fix is to:

A. Add more melted butter

B. Reduce the sugar and chill the dough

C. Lower the oven temperature

D. Bake on a hot pan

144. A baker observes that a laminated dough rested between folds shapes better. The reason is that resting:

A. Permanently stops the rise

B. Adds steam early

C. Relaxes the gluten and re-firms the fat

D. Dissolves the fat

145. A baker must correct a frozen dessert served too hard to scoop. The fix is to:

A. Refreeze it harder

B. Add air to it

C. Sterilize the surface

D. Temper it briefly to a scoopable consistency

146. A baker observes that gelato served too cold tastes muted. The reason is that excessive cold:

A. Numbs the palate and suppresses flavour release

B. Adds overrun

C. Removes sugar

D. Increases the fat

147. A baker must correct a layer cake iced without a crumb coat. The fix is to:

A. Whip the icing longer

B. Apply a crumb coat and chill before the final coat

C. Use warmer icing

D. Bake the cake hotter

148. A baker observes that compound coating needs no tempering. The reason is it:

A. Has more cocoa butter than couverture

B. Contains no sugar

C. Uses vegetable fat in place of cocoa butter

D. Is always frozen

149. A baker must correct a bread dough mixing too warm each batch. The controllable fix is to:

A. Add more flour

B. Mix faster

C. Add more yeast

D. Use colder water to offset friction and ambient heat

150. A baker observes that fermented goods are the largest exam area and require the deepest study. The reason is that fermentation underpins:

A. Only the crust colour

B. Flavour, structure, leavening, and keeping quality across many products

C. Just the leavening step

D. A minor share of products

Practice Exam 6: Answer Key and Explanations

1. C — A dense, tight crumb with poor volume and a burst side signals under-proofed dough that erupted before the crust set. Over-proofing collapses, excess salt and a cool oven cause other faults. Insufficient proof causes the burst.

2. A — Increasing flour and chilling the dough firm it so cookies set before spreading far. Adding melted butter, more sugar, or lowering heat would worsen spread. Spread is a balance of tenderizers and temperature.

3. B — Butter leaking from croissants points to roll-in fat that was too soft or layers that broke. Resting, sugar level, and oven heat are not the cause here. Firm, intact layers prevent leakage.

4. D — A curdled crème anglaise was overheated, so the fix is to cook gently over lower heat and stop when it thickens. Adding starch, removing eggs, or faster cooling are wrong. Gentle heat prevents curdling.

5. C — A soapy, bitter, metallic aftertaste comes from excess baking soda left unreacted in the product. Too little powder, oven heat, or excess flour cause other faults. Balancing soda with acid prevents it.

6. B — Tunnels and peaked tops come from overmixing, so the fix is to mix only until the dry ingredients are moistened. More leavening, lower heat, or more fat would not fix it. Minimal mixing keeps muffins tender.

7. A — A tough, shrinking crust results from too much water, overworking, and stretching the dough—all developing gluten or creating tension. Too much fat, cold fat with resting, or low-protein flour do not cause both faults. Limiting gluten and easing the dough in fix it.

8. D — Chocolate that will not release and looks dull must be properly tempered before moulding. Chilling the mould, adding water, or more cocoa butter do not fix temper. Tempering gives gloss, snap, and contraction for release.

9. B — A rock-hard, icy sorbet needs its sugar concentration increased appropriately, since sugar lowers the freezing point. Removing purée, adding cream, or churning less are wrong. Sugar balance governs sorbet texture.

10. C — A cake that rose then collapsed had too much leavening for the structure to hold. Too little liquid, overbaking, or flour choice cause other faults. Excess gas outpaces the structure.

11. A — A gummy, compressed crumb results from slicing bread while still hot, before the crumb set. Salt, a cool oven, and over-proofing cause other faults. Cooling lets the structure stabilize.

12. D — Dull grey streaks near a warm oven are fat bloom; the prevention is cool, stable storage. Sugar bloom comes from moisture, and humid or loose storage worsen it. Stable cool conditions prevent fat bloom.

13. C — A dense laminate with no flaky layers results from the fat warming and blending into the dough. Resting, water level, and oven heat are not the cause. Keeping the fat firm and in layers preserves flakiness.

14. B — A crumb-speckled final coat is fixed by applying a crumb coat and chilling before the final coat. Whipping longer, warmer icing, or lower baking heat do not fix it. The crumb coat seals crumbs first.

15. A — A soggy custard-pie bottom is fixed with a mealy pastry, blind baked first, for moisture resistance. A raw flaky shell, cake flour, or colder filling would not help. Mealy plus pre-baking gives the crispest base.

16. D — A dough mixing too warm is most likely from water that was too warm or friction heat building up. Salt precision, flour protein, and yeast type do not overheat it. The water-temperature calculation manages these.

17. B — An angel food cake collapsing while cooling is fixed by cooling it inverted, since its egg-foam structure cannot support itself warm. Cooling upright, slicing hot, or freezing would ruin it. Inversion protects the set.

18. C — Cloudy, grainy hard candy results from unwanted crystallization without enough interfering agent. Too much corn syrup, slow cooking, or a high thermometer reading are not the cause. Corn syrup prevents graining.

19. A — A greasy, slack brioche resulted from butter added before the gluten developed, coating the proteins. Missing salt, cold water, or low protein are not the cause. Adding fat after gluten develops protects structure.

20. D — Coarse, icy stored ice cream results from temperature fluctuation causing thaw-refreeze cycles. Sugar, churning, and dairy fat are not the cause. Consistent cold storage keeps crystals small.

21. C — A flat, dense choux failed from too few eggs or an oven too cool to generate steam. Opening the oven, too many eggs, or thin piping cause other faults. Correct egg consistency and a hot oven drive the puff.

22. B — Dough failing to rise after very hot water means the hot water killed the yeast cells. Late salt, over-developed flour, or cold water are not the cause. Yeast needs warm, not hot, liquid.

23. A — A cake sticking and tearing on release most likely had an improperly greased or lined pan. Overbaking, sugar level, and flour choice cause other faults. Proper pan preparation prevents sticking.

24. D — A sticky, dull sugar showpiece absorbed moisture from humid air, since boiled sugar is hygroscopic. Soft-ball cooking, added cream, or freezer storage are not the cause. Low humidity and airtight storage preserve it.

25. B — A tough quick bread from the muffin method is fixed by mixing only until the dry ingredients are moistened. More leavening, lower heat, or more fat would not fix it. Minimal mixing avoids gluten development.

26. C — A curdled, weeping baked custard was baked at too high a temperature, overcoagulating the eggs. Too much starch, fast cooling, or omitting eggs are not the cause. Gentle heat, often a bain-marie, prevents this.

27. A — A pale crust despite full baking results from too little sugar or an oven too cool, limiting browning. Too much salt, over-proofing, or late slicing are not the cause. Sugar and adequate heat drive crust colour.

28. D — Thick, domed, dry cookies need more spread, achieved by increasing sugar and fat and using warmer dough. More flour, chilling, or lower heat reduce spread. Tenderizers and warmth increase it.

29. B — An enriched dough proofing slowly is doing so because the sugar and fat slow the yeast. Missing salt, high protein, or excess warmth are not the cause. Sugar's osmotic pull and fat's coating slow fermentation.

30. A — Thin, raw-tasting pastry cream needs to be brought to a boil to fully cook out and thicken the starch. Removing eggs, adding cream, or chilling without cooking are wrong. Boiling gelatinizes the starch.

31. C — A dense, low foam cake resulted from the whipped-egg foam being deflated by overmixing. Too much leavening, a cool oven, or excess flour are not the cause. Gentle folding preserves the air.

32. D — A running mixer must be fully stopped before scraping the bowl, since moving parts cause severe injury. Slowing it, switching tools, or holding the bowl do not remove the hazard. Stopping is the only safe action.

33. B — A gluten-free order made on a floured bench failed through cross-contact with wheat flour. Salt, baking temperature, and yeast are not the issue. Cross-contact control is essential for celiac safety.

34. A — A peaked, cracked top over a raw centre means the oven was too hot, setting the outside first. A cool oven, too little flour, or undermixing cause other faults. Excess heat causes the peak and crack.

35. C — Melted butter increases spread because the liquid fat makes the dough more fluid so it flows before setting. It does not develop gluten, add leavening, or lower oven temperature. Fat state affects spread.

36. D — A flat, spread, sour, collapsed sourdough was over-proofed, exhausting its gas-holding ability. Under-proofing bursts, and a cool oven or excess salt cause other faults. Spent capacity and acids cause the faults.

37. B — Dark, blotchy egg-wash patches are fixed by applying a thin, even coat and avoiding pooling. A heavier coat, skipping the wash, or white-only do not fix it. A thin, even wash browns evenly.

38. A — Pulled sugar lacking sheen had insufficient folding and pulling to incorporate air and align it. Hard-crack cooking, dry working, and using a thermometer are correct practices. Pulling creates the satiny sheen.

39. D — A vegan cake that fails to bind needs a proper egg replacer such as flax "egg" or aquafaba. Salt, extra gluten, or shorter baking do not replace eggs' binding. These replacers mimic egg function.

40. C — Dough that tightens after dividing is fixed by a bench rest to relax the gluten. Adding water, baking immediately, or adding salt do not help. The rest eases final shaping.

41. B — Dry, discoloured, icy surface patches are freezer burn from air exposure. Sugar and fat bloom affect chocolate, and over-churning is not the cause. Sealing prevents the drying.

42. D — A muffin batter that sat and rose poorly lost its first-stage leavening gas while it waited. Gluten over-developing, fermenting like bread, or fat solidifying are not the cause. Mix and bake promptly.

43. A — A filling cooling slowly at room temperature spent too long in the temperature danger zone, allowing bacterial growth. It did not cool too fast, count as low-risk, or resist growth. Rapid cooling is the safe practice.

44. C — A denser whole-wheat product results because the bran and germ interfere with gluten development. It does contain protein, can absorb water, and is not highest in protein. Bran disrupts the network.

45. B — Curdling Italian meringue buttercream is corrected by whipping the hot syrup into the egg whites, not cold butter, a boiling pot, or a custard. The syrup cooks the whites into a stable meringue. Correct order prevents the fault.

46. D — A soft, weak bagel-style product most likely used a low-protein flour instead of strong flour. Over-mixing, excess salt, or over-proofing cause other faults. Strong flour gives the chew.

47. A — Crumbling, tearing bars are fixed by cooling (and if needed chilling) them fully before cutting. Cutting hot, using a dull cold knife, or skipping cooling cause ragged edges. Set product cuts cleanly.

48. C — A retarded dough develops more flavour because the cold, slow ferment extends fermentation time, building flavour compounds. It does not kill yeast, add sugar, or skip baking. Time develops flavour.

49. B — A choux shell collapsing after baking was removed before the walls had set. Too many eggs, a hot oven, or thick piping are not the cause. It must bake until firm, dry, and golden throughout.

50. A — A dense, low cake from too little creaming had insufficient air incorporated. Too much air, over-developed gluten, or a hot oven are not the cause. Proper creaming aerates the batter.

51. D — Early steam delays crust set so the loaf expands fully, improving spring and crust. It does not cool the loaf, add sugar, or kill the yeast. Delayed crust set maximizes spring.

52. C — Layers cracking and breaking during rolling indicate the fat was too cold and brittle. Warm fat blends in, and resting and water level are not the cause. The fat must be at a workable, plastic consistency.

53. A — Salt normally controls fermentation rate and enhances flavour, so a saltless dough over-ferments and tastes flat. It is not the leavening, a water substitute, or a yeast accelerant. Salt regulates and seasons.

54. B — Chocolate that contracted and snapped cleanly was properly tempered. Under-tempering, a warm mould, or no cocoa butter would not give this result. Contraction on setting is the sign of temper.

55. D — An icy, coarse fat-free sorbet is corrected by adjusting the sugar concentration. Adding cream, reducing churning, or changing the purée colour are wrong. Without fat, sugar carries the texture.

56. C — A dense product with a correct formula points to stale, inactive leavener as the hidden cause. A hot oven, excess flour, or too much sugar are not the issue. Test leavener freshness before use.

57. A — Over-mixing breaks down the gluten and overheats the dough through friction, harming it. It does not develop too little gluten, cool the dough, or add salt. Both over- and under-mixing damage the dough.

58. B — A persistently soggy bottom under a moist filling is best fixed with a mealy pastry, blind baked first. A raw flaky base, cake flour, or an unbaked shell would not help. Mealy plus pre-baking repels moisture.

59. D — A frozen mousse that froze solid had insufficient air whipped in before freezing. Too much sugar, churning, or scraping are not the cause. Pre-whipped air keeps it light.

60. A — Docking perforates the dough so gas escapes and it bakes flat rather than blistering. It does not add steam, portion, or round dough. The holes prevent uneven rising.

61. C — An enriched bread keeps fresher because its fat and sugar retain moisture and slow staling. They do not remove moisture, add no benefit, or speed staling. Enrichment improves keeping.

62. B — Slow proofing in a cold room is fixed by moving the dough to a warm, humid proofer. Adding salt, reducing yeast, or freezing would not speed it. Warmth and humidity accelerate the rise.

63. D — Cookies spreading too much are most reliably corrected by chilling the dough and reducing sugar slightly. Adding butter, more sugar, or lower heat would not fix it. Chilling and balancing control spread.

64. A — Egg wash browns more than a wash-free loaf because it adds protein and sugar that fuel browning. It does not cool the crust, prevent colour, or delay the crust. Added protein and sugar deepen colour.

65. C — A high-ratio cake stays moist and keeps well because its sugar weight exceeds flour weight, retaining moisture. It is not egg-white-only, yeast-leavened, or fat-and-sugar-free. The sugar ratio explains its keeping.

66. B — A curdling custard for pastry cream is fixed by adding starch so it can be boiled safely without curdling. Cooking gently with no starch describes crème anglaise; removing eggs or high holding are wrong. Starch stabilizes pastry cream.

67. D — Salt added directly onto yeast damaged the rise because concentrated salt draws moisture from and damages the yeast cells. It does not speed yeast, react explosively, or recolour it. Keep salt and yeast apart at mixing.

68. A — Uneven fermentation with cold spots is corrected by folding the dough to redistribute yeast and equalize temperature. Adding salt, freezing part, or baking immediately do not help. Folding evens out the dough.

69. C — A slow, partial fill-back on the poke test indicates the dough is properly proofed and ready to bake. Immediate spring-back is under-proofed; a staying dent is over-proofed. The poke test reads the proof.

70. B — Chocolate that fell out of temper is fixed by gently rewarming it to working temperature. Adding water, freezing, or letting it cool further ruin it. Maintaining working temperature preserves temper.

71. D — Inconsistent results from volume measuring are fixed by switching to measuring by weight, which is precise and repeatable. Larger measures, more steps, or faster measuring do not fix it. Weight removes packing variability.

72. C — A brioche browning too fast is fixed by lowering the oven temperature, since its sugar, eggs, and dairy brown faster. Raising heat, more sugar, or removing eggs are wrong. Enriched doughs often bake cooler.

73. A — A crumbly, falling-apart pie pastry most likely had too little water or too much fat. Too much water and overworking cause toughness, and resting or cold fat are not the cause. Balancing water and fat fixes it.

74. B — A blast-frozen dessert is smoother because fast freezing forms many small ice crystals. It does not remove sugar, add fat, or increase overrun. Small crystals mean smoothness.

75. C — An under-aerated cake from poor creaming is fixed by creaming fat and sugar until light and pale before adding eggs. Higher heat, more flour, or less leavening do not fix it. Creamed air leavens the cake.

76. A — A loaf that burst and tore with a dense interior was under-proofed, erupting before the crust set. Over-proofing collapses, and excess salt or a cool oven cause other faults. Insufficient proof causes the burst.

77. D — Coarse, icy ice cream from slow freezing is fixed by freezing fast with constant churning. Slower freezing, stopping churning, or removing sugar worsen it. Fast freezing and churning keep crystals small.

78. B — A cake that sank from being disturbed is corrected by avoiding disturbance until it has set. Frequent door-opening, higher heat, or more leavening do not help. The structure must set before handling.

79. C — Chocolate that set soft, dull, and streaky was not properly tempered. Over-tempering, excess cocoa butter, or a warm mould alone are not the cause. Poor temper gives a poor set.

80. A — A high convection setting dries delicate items because convection's moving air can dry or distort them, while a deck oven suits hearth breads. Convection does reach temperature, deck ovens have controls, and meringues need not be steamed. Air movement is the factor.

81. D — A saltless dough that over-ferments and tastes flat is fixed by adding salt to control fermentation and enhance flavour. Removing water, more yeast, or faster mixing do not help. Salt regulates and seasons.

82. C — Sugar matters in a fat-free sorbet because it lowers the freezing point and adds body without fat. It does not add dairy, increase churning speed, or lack a role. Sugar carries the texture.

83. B — Cookies over-spreading on hot pans are fixed by using cool pans and chilling the dough. More sugar, lower heat, or more fat worsen spread. Cool pans and firm dough control spread.

84. A — Custard ice cream is richer because the yolks provide richness and lecithin that emulsifies for smoothness. Yolks do not leaven, raise the freezing point, or churn. Lecithin and richness are the difference.

85. D — A laminate losing layers from warmth is fixed by chilling the dough to re-firm the fat between folds. Adding flour, rolling faster, or raising oven heat would not preserve the layers. Temperature control preserves lamination.

86. C — Steam injection benefits artisan loaves by delaying crust set, improving spring and crust quality. It does not cool the loaf, add sugar, or kill the yeast. Delayed crust maximizes spring.

87. B — A tough cake from extended mixing is fixed by mixing gently after adding flour to avoid developing gluten. More leavening, bread flour, or higher heat do not fix it. Gluten development causes toughness.

88. A — Properly tempered chocolate releases cleanly and snaps because stable crystals make it contract on setting. They do not keep it soft, prevent setting, or cause bloom. Contraction confirms temper.

89. C — An enriched dough proofing slowly is realistically fixed by allowing more time or increasing the yeast, since fat and sugar slow it. Removing salt, lowering temperature, or adding vinegar do not help. Enrichment requires schedule adjustment.

90. D — Mealy pastry uses fine fat pieces because its thorough fat coating resists sogginess. It does not make the flakiest layers, lack fat, or use bread flour. Fine coating repels moisture.

91. B — Thaw-refreeze damage is fixed by maintaining a consistent, sufficiently cold storage temperature. More cycling, a warmer freezer, or uncovered storage worsen it. Stable cold prevents large crystals.

92. A — An angel food cake that collapsed from upright cooling is fixed by cooling it inverted, since its fragile foam cannot support itself warm. Slicing, freezing, or longer baking do not help. Inversion protects the set.

93. D — Sugar bloom is fixed by storing chocolate cool, dry, and away from moisture. A humid place, refrigerating unwrapped, or condensation cause it. Cool, dry storage prevents bloom.

94. C — A nut-free order at cross-contact risk is protected by using thoroughly cleaned equipment and preparing it first. Sharing equipment, adding nut, or preparing it last risk cross-contact. Preparing first protects the customer.

95. B — A tough quick bread from overmixing is fixed by mixing just until the dry ingredients are moistened. More leavening, lower heat, or more fat do not fix it. Minimal mixing keeps it tender.

96. A — Fat bloom near a warm oven is fixed by storing chocolate cool and at a stable temperature. Refrigerating unwrapped, humid storage, or leaving it near the oven worsen it. Stable cool conditions prevent it.

97. C — An over-proofed loaf is fixed for the next batch by reducing the proofing time so it does not over-ferment. Longer proofing, more salt, or lower heat do not fix it. Less proof preserves gas-holding capacity.

98. D — A shell that shrank from stretching is fixed by easing the dough in without stretching and resting it before baking. Stretching more, higher heat, or skipping the rest worsen shrinkage. Relaxed, untensioned dough holds its shape.

99. B — Grained, cloudy hard candy is fixed by adding an interfering agent like corn syrup and avoiding agitation. Constant stirring, slow cooking, or removing the thermometer do not fix it. Corn syrup prevents crystallization.

100. A — Sorbet relies on sugar balance more than ice cream because it lacks fat, so sugar alone governs texture and freezing point. It does not have more fat, churn less, or contain dairy. Without fat, sugar carries the texture.

101. D — A stuck, dull moulded chocolate is fixed by properly tempering it before moulding. Chilling the mould, adding water, or more cocoa butter do not fix temper. Tempering gives release, gloss, and snap.

102. B — A deck oven gives a glossy, crisp crust because steam delays crust set, keeping it thin and glossy. Dry fan air, microwave energy, or lack of control are not the mechanism. Steam improves crust and spring.

103. C — An under-proofed roll that bursts is fixed by allowing it to proof fully before baking. Lower heat, more salt, or less yeast do not fix it. Full proof prevents the oven burst.

104. A — A bench rest eases shaping because it relaxes the gluten tightened during dividing. It does not brown, kill yeast, or add salt. Relaxation bridges dividing and shaping.

105. D — A dry, crumbly cake results from overbaking, or too little fat, sugar, or liquid. Underbaking, too much liquid, or too little flour cause other faults. Excess baking or too few tenderizers dry it out.

106. C — A sponge-and-dough bread tastes deeper because the pre-ferment develops more flavour compounds and acids. It does not remove yeast, skip bulk fermentation, or need two ovens. Pre-fermentation adds depth.

107. B — A gummy crumb from early slicing is fixed by cooling the bread fully before slicing. Higher heat, more salt, or over-proofing do not fix it. Cooling lets the crumb set.

108. A — Denser whole-wheat loaves are improved by blending in strong white flour or adding vital wheat gluten. Removing bran by hand, cutting water, or skipping fermentation are impractical or harmful. Added strength restores volume.

109. D — An icing too soft for lace work is fixed by using royal icing, which dries hard. Soft buttercream, whipped cream, and warm ganache stay soft. Royal icing's rigidity suits fine décor.

110. C — A mealy crust keeps a custard-pie bottom crisp because its fine fat coating repels moisture from the filling. It does not leave flour uncoated, add bread-flour strength, or remove fat. Thorough coating is the mechanism.

111. B — A deflated foam cake is fixed by folding ingredients in gently to preserve the air. Vigorous stirring, chemical leavening, or melting the fat do not fix it. Gentle folding protects the whipped air.

112. A — Hot sugar burns require never touching or tasting it and keeping ice water nearby. Tasting, a quick touch, or assuming safety after bubbling are dangerous. Boiling sugar adheres to skin and causes severe burns.

113. C — A sorbet that will not set firm has too much sugar, which keeps it from freezing. Too little sugar freezes it hard, and churning or purée colour are not the cause. Sugar must be balanced.

114. D — Gelato tastes more intense because its lower fat and warmer service coat the palate less, releasing flavour more readily. It does not add air, raise overrun, or remove sugar. Less fat and warmth heighten flavour.

115. B — A cake that rose then sank from too much leavening is fixed by reducing the leavening to a balanced amount. Adding more leavening, lower heat, or more liquid do not fix it. Excess gas over-expanded a weak structure.

116. A — Egg yolk smooths a separating batter because its lecithin emulsifies fat and water into a stable mixture. It does not leaven, strengthen gluten, or brown. Lecithin enables the emulsion.

117. D — Cookies spreading too little are fixed by increasing the sugar and fat and warming the dough. More flour, chilling, or lower heat reduce spread further. Tenderizers and warmth increase spread.

118. C — A chemically leavened batter loses lift on standing because the first-stage leavening gas escapes while it waits. Gluten over-developing, fermenting like bread, or fat solidifying are not the cause. Bake promptly.

119. A — An overheated, curdled custard is fixed by cooking gently over lower heat and stopping when it thickens. Boiling harder, adding eggs, or faster cooling do not fix it. Gentle heat prevents curdling.

120. B — A retarder-proofer holds dough cold overnight, then proofs it before the morning bake. It does not bake, portion, or sheet the dough. It manages overnight timing.

121. D — A greasy brioche from early butter is fixed by adding the butter after the gluten begins to develop. Adding it earlier, melting it, or removing salt do not fix it. Sequence protects the structure.

122. C — Handwashing prevents pathogen spread best because hands are the most common vehicle for contamination. Hands do carry bacteria, gloves alone do not sterilize, and clean equipment is not enough. Hygiene is first.

123. A — Layers breaking from cold, brittle fat are fixed by bringing the fat to a workable, plastic consistency matched to the dough. No plasticity, full liquefaction, or adding water destroy lamination. Plasticity keeps the fat in sheets.

124. B — A poke test that springs back immediately indicates the dough is under-proofed and needs more time. A slow, partial fill-back is proper; a staying dent is over-proofed. Under-proofed dough rises aggressively.

125. D — Freezer burn is fixed by keeping frozen desserts well covered and sealed. Uncovered storage, thaw-refreeze cycles, and a warmer freezer worsen it. Sealing blocks the drying air.

126. B — A saltless bread has a weak, sticky structure because salt normally strengthens and tightens the gluten. It is not the leavening, a water substitute, or a yeast accelerant. Salt builds dough strength.

127. A — A collapsed, underbaked choux is fixed by baking it until firm, dry, and golden throughout. Removing it earlier, more eggs, or lower heat would worsen collapse. Full baking sets the walls.

128. C — Mealy pastry resists a soggy bottom because its finely cut fat coats the flour thoroughly, repelling moisture. It does not leave flour uncoated, use bread flour, or remove fat. Thorough coating is the mechanism.

129. D — A cake stuck to the pan is fixed by properly greasing and lining the pan. Overbaking, more sugar, or cake flour do not fix sticking. Pan preparation prevents it.

130. B — An interfering agent keeps hard candy smooth because corn syrup interferes with crystal formation, preventing graininess. It does not add sourness, slow boiling, or replace a thermometer. It keeps candy clear.

131. A — Over-mixing harmed the dough by breaking down the gluten and overheating it through friction. It does not develop too little gluten, cool the dough, or add salt. Over-mixed dough turns slack and sticky.

132. C — A high-hydration dough yields an open crumb because more water slackens the dough, allowing larger holes. It does not tighten the crumb, prevent fermentation, or densify the gluten. Hydration shapes the crumb.

133. D — A Danish that is not rich enough is fixed by adding more eggs and sugar to enrich the dough. Removing them, using only flour and water, or omitting lamination are wrong. Enrichment distinguishes a Danish.

134. A — The dough hook is right for kneading because it develops gluten through kneading action. It does not whip air, cream, or sheet dough. Each attachment matches its task.

135. B — A possibly contaminated custard base must be cooked and cooled safely before freezing, since freezing only halts growth. Freezing longer, adding air, or refreezing do not make it safe. Safe handling must precede freezing.

136. C — Scoring controls where a loaf expands by directing oven-spring expansion and preventing random tearing. It does not add salt, slow fermentation, or cool the dough. Scoring shapes the expansion.

137. D — A cookie spreading from warm, fatty dough is fixed by chilling the dough and balancing the sugar and fat. Adding fat, more sugar, or only lowering heat do not fix it. Chilling and balance control spread.

138. A — A properly proofed loaf springs back slowly because the dough has risen well with intact gas-holding capacity. It is not gas-less, over-fermented, or unfermented. The poke test reads the proof.

139. B — A collapsing sugar showpiece is fixed by working in low humidity and storing it airtight with a desiccant. More humidity, refrigerating unwrapped, or open air worsen it. Sugar is hygroscopic, so moisture must be controlled.

140. C — Fast freezing makes ice cream smooth because it forms many small ice crystals. It does not remove sugar, add fat, or only increase overrun. Small crystals mean smoothness.

141. D — A saltless dough over-fermenting is fixed by adding salt to regulate the yeast. Removing water, more yeast, or faster mixing do not help. Salt controls fermentation.

142. A — A slowly cooled custard pie filling is unsafe because it spent too long in the temperature danger zone. It did not cool too fast, count as low-risk, or resist growth. Rapid cooling is the safe practice.

143. B — An over-spread cookie from too much sugar is fixed by reducing the sugar and chilling the dough. Adding butter, lower heat, or a hot pan worsen spread. Less sugar and chilling control spread.

144. C — Resting laminated dough between folds relaxes the gluten and re-firms the fat, easing shaping. It does not stop the rise, add steam, or dissolve the fat. The rest keeps lamination workable.

145. D — A frozen dessert too hard to scoop is fixed by tempering it briefly to a scoopable consistency. Refreezing, adding air, or sterilizing do not fix it. Slight warming improves service.

146. A — Gelato served too cold tastes muted because excessive cold numbs the palate and suppresses flavour release. It does not add overrun, remove sugar, or increase fat. Serving temperature affects perceived flavour.

147. B — A cake iced without a crumb coat is fixed by applying a crumb coat and chilling before the final coat. Whipping longer, warmer icing, or hotter baking do not fix it. The crumb coat seals crumbs first.

148. C — Compound coating needs no tempering because it uses vegetable fat in place of cocoa butter. It has less cocoa butter than couverture, contains sugar, and is melted to use. The fat substitution removes tempering.

149. D — A dough mixing too warm each batch is controllably fixed by using colder water to offset friction and ambient heat. More flour, faster mixing, or more yeast do not control temperature. Water temperature is the adjustable factor.

150. B — Fermented goods are the largest exam area because fermentation underpins flavour, structure, leavening, and keeping quality across many products. It is not just crust colour, the leavening step alone, or a minor share. Its broad role explains the weighting.