

Lesson Four: Viennoiserie and Breakfast Pastry with Jeff Becnel of La Petite

Name: _____

Date: _____

Title: _____

Organization: _____

1. Chef Jeff advises not to let croissant dough proof above what temperature in order to showcase the layers after shaping?
 - a. 68°F
 - b. 72°F
 - c. 80°F
 - d. 90°F
2. What happens when croissants are underproofed?
 - a. It will collapse
 - b. It will spread
 - c. It will get large air bubbles
 - d. It will not get dark enough
3. What mini kitchen utensil did Chef Jeff commandeer from his daughter to use in the kitchen?
 - a. A whisk
 - b. A spatula
 - c. A rolling pin
 - d. An offset spatula
4. What format of Washington red raspberries were used to make the Washington Red Raspberry glaze?
 - a. Block IQF
 - b. IQF Broken Pieces
 - c. Puree, with seeds
 - d. Puree, Sieved
5. How long does Chef Jeff allow laminated dough to rest between turns?
 - a. 5 minutes
 - b. 10 minutes
 - c. 15 minutes
 - d. 20 minutes

For CEH certificate, email completed evaluation to leah.sarris@wildhive.com.