Bread and Pastry Production

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| **Across****2.** Gwapo si dave?**4.** Works preparing and baking bread**6.**  A mixture of two or more flavors to produce its own unique character, and quality.**7.** Finely milled wheat**10.** Fats used in bakeshop**11.** To rub on a grater that separates the food in various sizes of bits or shreds.**13.** Process in which gases are trapped in dough creating small bubbles**15.** Alcohol-based flavorings**16.** To beat rapidly to incorporate air and produce expansion, as in heavy cream or egg whites. | **Down****1.** Responsible for preparing sweet dessert items**3.** Used to roll dough into thin sheets**5.** Responsible for supervising preparation of breads, cakes pies, and etc.**8.** Rubbery substance that gives baked goods structure**9.** To remove pits from fruits.**12.** Knives with thin flexible blades**14.** To cook in hot fat. |