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. |