

Glossary of Terms

The following glossary is a list of terms commonly used in the trade in Alberta and elsewhere in Canada. Individuals preparing for examinations should be familiar with these terms and how they are used in the context of the trade.

Aerating	Cocoa butter	Dobos torte
Agitator	Colour charts	Docking
Air brush	Comb	Double boiler
Allumette	Compote	Dough hook
Ammonium bicarbonate	Confectioner's sugar	Dough wheel
Apple corer / peeler	Continuous cooker	Doughnut cutter
Bain-marie	Convection oven	Doughnut filler
Bamboo steamer	Cookie machine	Drained weight
Batter	Copper kettle/pots	Dredge
Beignet	Cornet	Drip screen
Bench scraper	Coupe	Drop batter
Blanc mange	Couverture	Dutch process cocoa
Blast freezer	Cream horn rollers	Elasticity
Blender	Cream pie	Emulsion
Bloom	Cream pudding	Endosperm
Blow lamp	Creaming	Enrober
Blown sugar	Creaming method	Extraction
Boiler	Crème anglaise	Fermentation
Bombe	Crème caramel	Flour
Brioche	Crêpe	Foaming
Brown sugar	Crimping tongs	Fondant
Brushes	Croissant	Forms
Buttercream	Croquembouche	Frangipane
Cabinet pudding	Crusher	Freezer
Cake tins	Cul-de-poule	French pastry
Calcium	Custard	Fritter
Caramelization	Cutter	Frozen mousse
Carbon monoxide meter	Cutting board	Fruit cake frames
Cassata	Cutting wire	Fryer
Cast sugar	Deck oven	Frying equipment
Cellophane	Decorating tubes	Ganache
Challah	Decorating turntable	Gâteau
Chemical leavener	Deep fryer	Gaufrette
Chocolate liquor	Denaturation	Gelatinization
Chocolate shaver	Depositor	Génoise
Chocolate warmer	Dessert syrup	Germ
Choux paste	Diastase	Glacé
Coagulation	Dipping fork / rack	Glaze
Cobbler	Disaccharide	Gliadin
Cocoa	Dividers	Glutathione

Gluten	Niacin	Rice impératrice
Glutenin	No-time dough	Rich dough
Granite	Nougat	Rolled-in-dough
Gross weight	Offset spatula	Rolling pin
Gum paste	Old dough	Rotary oven
Hard sauce	One-stage method	Rounder
Hard wheat	Othello	Rounding
Hearth bread	Oven	Sabayon
High-ratio method	Overrun	Sacristan
Hoist	Pack	Sanitize
Homogenized	Paddle	Savarin
Hydrogenation	Pain d'épice	Scale
Icing	Pallet knife	Scissors
Inversion	Palmier	Scone
Invert sugar	Pans (flat and molded)	Scoop
Iron	Parfait	Scraper
Japonaise	Paris-Brest	Screen
Kernel paste	Pasteurized	Shaving equipment
Kirsch	Pastillage	Sheeter
Knives	Pastry	Sherbet
Kugelhopf	Pâté à choux	Shortbread
Labeling	Pâté feuilletée	Shortening
Ladle	Peel	Shredder
Ladyfinger	Peeler	Sieve
Laminated	Perishable	Sifter
Langue-de-chat	Petit four- glacé/ sec	Slicer
Lean dough	Phyllo	Smallware
Leavening	Pie and tart machine	Solid pack
Lighter	Pie shells	Sorbet
Linzertorte	Piping bag	Soufflé
Liquid measure	Pithiviers	Sourdough
Macaroon	Pitting machine	Spatula
Malt syrup	Plastic horn	Sponge
Marble	Pliable	Sponge cake
Marble bench/slab	Portion	Sponge method
Marron	Pot de crème	Spoon
Marshmallow	Pot holder	Sprayer
Marzipan	Praline	Spring forms
Mask	Press	Sprinkling device
Meal	Pressurized	Spun sugar
Melba sauce	Profiterole	St. Honoré
Meringue	Proofer	Staling
Microwave	Puff pastry	Steam baking equipment
Mill	Pulled sugar	Stencils
Mixer	Pullman loaf	Stollen
Mixing bowls	Pumps	Stove
Modeling chocolate	Punching	Straight dough
Molasses	Purée	Strainer
Monosaccharide	Racks	Streusel
Moulds	Refrigerator	Strudel
Mousse	Retarding	Sucrose
Muffin tins	Reversible dough	Suet
Napoleon	Riboflavin	Sugar moulds
Net weight	Rice Condé	Sugar thermometer

Swiss roll
Syrup
Tartlet moulds
Tempering
Thermometer
Thiamin
Torte
Trimoline
Tub
Tunnelling
Turntable
Two-stage method
Vacherin
Waffle iron
Water pack
Whey
Whip
Wooden paddle
Work bench
Yeast
Yield
Yogurt
Young dough
Zabaglione
Zapper
Zest