FOOD FACTORY TOUR GUIDE SHEET #2

**[Cheez-It’s Food Factory](https://www.youtube.com/watch?v=kgGRmR7GhGE)**

1. Cheez-It’s are made by which company?
2. How many Cheez-It crackers are made every year?
3. What is the secret ingredient that the company puts into the Cheez-It’s?
4. How much does one cheese block weigh?
5. How many hours does the dough rest / proof?
6. Why do they let the dough rest / proof?
7. How long is the oven the Cheez-It crackers bake in?
8. How many Cheez-It crackers are in one box?
9. Why did the company poke a hole in the center of each cracker?

**[How it’s Made - Macaron](https://www.youtube.com/watch?v=oYyUUtdE5Ps)**

1. What is a macaron?
2. What is the outside of the cookie made of?
3. What is the purpose of using wet egg whites with dehydrated ones?
4. What is added to the egg white/sugar mixture after it has been whipped?
5. What is the purpose of the fan in the process?
6. What was the filling made out of in these macarons?

[**How it’s made Doughnuts**](https://www.youtube.com/watch?v=oYyUUtdE5Ps)

1. What were doughnuts originally called? Why?
2. What are the two basic types of doughnuts?
3. What kind of oil to the doughnuts fry in now?
4. What is used to stop the dough from sticking to the blades in the machinery?
5. What does the proofer do?
6. How does the filling get in the doughnut?
7. What are the filled doughnuts called in this video?
8. What is your favourite kind of doughnut?