

Bread know how quiz **ANSWERS**

1. The name of the protein that helps the bread dough be stretchy is?

gluten

2. The best flour for making bread is:

plain flour

3. The plant that provides us with flour is **WHEAT**

4. The ingredient in bread that produces carbon dioxide is **YEAST**

5. The correct way to write the chemical formula for carbon dioxide is : **CO₂**

6. The three things that you need for yeast to grow are:

moisture-liquid

food—sugar

warm environment

7. Yeast is **FUNGUS**

8. Kneading makes the bread **LIGHT, AIRY AND CHEWY**—develops the gluten

9. I know when the bread is ready for shaping because: **IT HAS RISEN UNTIL DOUBLE IN SIZE**

10. What ingredient is important to give bread some flavor: **SALT**

11. What could I put on top of the bread to make it shiny: **BUTTER**

12. What could be replaced by butter or margarine : **OIL**

13. When you put bread in the oven what happens:

it rises quickly

the yeast is killed

the bread sets in a risen shape

14. The temperature of the water for rising the yeast should be at : **100 DEGREE FAHRENHEIT**

15. What do you think the difference between leavened and unleavened bread is:

LEAVENED HAS YEAST AND WILL RISE INTO LOAVES OF BREAD, UNLEAVENED HAS NO YEAST AND IS FLAT LIKE PITA BREAD.