

## Unit 8 quiz

1. Is it best to clean up bread dough with hot tap water?
  - a) yes
  - b) no
2. To activate your yeast, it is best to boil your water to make it the correct temperature?
  - a) yes
  - b) no
3. Where is the BEST place to store your flours?
  - a) in a bucket in your basement
  - b) on the shelf in your cupboard
  - c) in the freezer
4. How long should you wait for the yeast mixture to bubble or activate?
  - a) about 30 minutes
  - b) about 5 minutes
  - c) don't wait, just keep going with the recipe
  - d) about an hour
5. What is the purpose of salt in bread recipes?
  - a) to activate the yeast
  - b) to help the structure of the bread form
  - c) to bring out flavors
6. Why is it important to knead the dough?
  - a) to form it into loaves
  - b) develops the gluten structure of the dough
  - c) mixes up the flour well
7. What is the first step in making bread?
  - a) mix up your dry ingredients to ensure evenness
  - b) add the yeast to the warm liquid
  - c) cut in your fats to the flour to ensure uniformity when mixing
8. Where is the best place to rise your dough?
  - a) in a closed container
  - b) on the counter top
  - c) in the refrigerator
9. What type of flour makes a fluffy bread?
  - a) white
  - b) wheat

## Answers

1. b
2. b
3. c
4. b
5. c
6. b
7. b
8. b
9. a