

Name:

Points: /72

Directions: Please read each statement carefully and answer completely and to the best of your ability.

1. What are the 2 types of bread and what are the 2 main differences between them? (4 pts)
2. Give 2 examples of each type of bread (make sure to label which type of bread): (4 pts)
3. Name the 7 basic baking ingredients, their purpose in baking, and an example? (21 pts)
4. Name the 3 gases used for leavening and where each comes from? (6 pts)
5. Explain how you knead dough? (2 pts)
6. Explain what happens during fermentation? (2 pts)
7. Name 3 types of flour and the difference between them? (4 pts)
8. What is the equivalent equation for substituting between the different types of flour? (2 pts)

9. T/F You can microwave yeast breads. (1 pt)

10. What is it called when yeast bread rises quickly when first put in the oven and why does this happen? (2 pt)

11. Name 2 solid leavening agents besides yeast and how each works? (6 pts)

12. What is a tunnel and where is it found? (2 pts)

13. What are the 2 proteins found in wheat flour? (2 pts)

14. How is gluten formed? (2 pts)

15. Draw each of the following muffins: (6 pts)

a. over mixed

b. under mixed

c. high quality

