

Name \_\_\_\_\_

Period \_\_\_\_\_

Yeast Dough Basics

Chapter 28 Culinary Essentials Text Page 631-651

1. What are Yeast breads?
2. Dough is a mixture of:
3. What does it mean to "leaven" (from a leavening agent)?
4. In quick breads, the leavening agents were baking soda and baking powder. What is the leavening agent in yeast breads?
5. What are the 3 most commonly used yeasts in baking?
6. Which is stronger, dry yeast or compressed yeast?
7. Sourdough breads comes from the use of a starter? What is a starter?
8. What happens if the temperature of the liquid that the yeast is dissolved in is too cold (below 34 degrees F)?  
  
Or too hot (above 138 degrees F)?
9. What are the 3 types of yeast doughs?
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
  - c. \_\_\_\_\_
10. List 3 main facts about a hard lean dough?
11. List 3 main facts about a soft medium dough?
12. List 3 main facts about sweet rich doughs?

13. What is the rolled-in fat dough method used to make?

14. What are croissants?

15. What is a Danish pastry?

16. What are the 12 stages of making a yeast dough?

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.
- 11.

17. What is Kneading?

18. What is fermentation?

19. What happens if you overmix or over knead a regular yeast dough? (Pg 641)

20. What is punching of yeast dough and how is it done?

21. What are the four important actions that punching accomplishes?

- 1.
- 2.

22. What is proofing of yeast dough?

23. What could cause a poor shape in your yeast bread product? (648)

24. What could cause a poor flavor in your yeast bread product? (648)