

Yeast Dough Production

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Yeast Dough Preparation

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

7. _____
8. _____
9. _____
10. _____
11. _____
12. _____

Mixing Methods

1. Straight-Dough Method: _____

2. Modified Straight-Dough Method: _____

3. Sponge Method: _____

Scaling Ingredients

1. Accurate Measurement: _____

2. Use a Baker's Scale: _____

Mixing & Kneading

1. Mixing thoroughly and correctly: _____

2. Kneading: _____

(Continued on next page)

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Yeast Dough Production continued

Fermentation

- 1. Fermentation: _____

- 2. _____
- 3. _____
- 4. _____
- 5. _____
- 6. _____
- 7. _____

Final Proofing

- 1. _____
- 2. _____

Washing, Slashing & Docking

- 1. Washing: _____
- 2. Slashing: _____
- 3. Docking: _____

Baking Dough

- 1. Oven temperatures and baking times are determined by dough type and:
 - a) _____
 - b) _____
 - c) _____
 - d) _____
- 2. Baking with Steam:
 - a) _____
 - b) _____
 - c) _____
- 3. Stages of Baking:
 - a) _____
 - b) _____
 - c) _____
 - d) _____