Unit 11 Study Guide Culinary 2

Know the following things for the test:

1. Know what is the living organism that makes dough rise?

2. Know what type of dough French bread is an example of.

3. Know which type of dough is made by adding shortening or tenderizing ingredients such as sugar, syrup, butter, eggs, milk, and cream.

4. Know what allowing yeast dough to rise just before baking is called.

5. Know which doughs are made with flour, yeast and water.

6. Know what living organism acts as a leavener and makes baked goods rise.

7. Know the three categories of yeast breads.

8. Know which type of dough is made with flour, yeast, water, and salt.

9. Know which type of dough tends to have a chewy texture and crisp crust.

10. Know which type of dough has a cake-like texture after baking.

11. Know which type of dough Danish and soft rolls are examples of.

12. Know which type of dough is made with yeast batter and leavened.

13. Know what a mixture of water, yeast, and all-purpose flour that has been fermented is called.

14. Know which type of dough is low in sugar and fat.

15. Know which type of dough is higher in fat and sugar.

16. Know which type of dough has a dense, chewy texture and firm crust.

17. Know which type of dough country and rye loaves are examples of.

18. Know which method of dough making combines all ingredients at the same time.

19. Know at what temperature does yeast begin to die.

20. Know at what temperature is yeast completely killed.

21. Know what happens to dead yeast.

22. Know that after mixing the water, yeast, sugar, salt, and flour, the baker kneads the dough until it is what?

23. Know what the process of preparing dough by pressing the mixture of ingredients together with your hands is called.

24. Know what protein develops during kneading and gives dough the stretch and give that it needs.

25. Know which method involves mixing the yeast, half of the liquid, and half of the flour to make a thick batter that rises and doubles its size before the remaining fat, liquid, salt, sugar, and flour are added.

26. Know which yeast bread method produces a bread with a lighter texture and unique flavor.

27. Know what allowing dough to rise a second time is called.

28. Know what is the ideal temperature range for proofing.

29. Know what rye bread is often washed with.

30. Know what it means to scale ingredients.

31. Know what dividing dough into pieces of uniform weight and size is called.

32. Know folding down the dough to expel and redistribute carbon dioxide gas pockets in the dough is called.

33. Know what it is called when making yeast breads, the step after portioning, in which the dough is shaped into smooth, round balls.

34. Know what it is called when making yeast breads, the step during which carbon dioxide gas and alcohol are produced.

35. Know what manipulating dough to develop the gluten and give the dough the stretch and give it needs to develop the proper texture is called.

36. Know what allows the dough or batter to rise.

37. Know what the first step in yeast bread preparation is.

38. Know the only form that yeast can be purchased in.

39. Know the list of procedures for making yeast bread is in the correct order.

40. Know the characteristics of rich dough.

41. Know what measuring all ingredients accurately is called.

42. Know what dividing the dough into pieces of uniform weight and size is called.

43. Know what allowing dough to rise a second time is called.

44. Know what a mixture of water, yeast, and all-purpose flour that has been fermented until it has a sour smell is called.

45. Know what the process of preparing dough by pressing the mixture of ingredients together with your hands is called.