

ACTIVITY

The Staff of Life

Directions: Match each definition in the left column with the correct term from the right column. Write the letter of the term in the space provided. Do not use any term more than once.

Definitions	Terms
_____ 1. Ingredient that causes pockets of gas to expand	A. all purpose flour
_____ 2. Fat made from vegetable oil	B. batter
_____ 3. May use baking powder for leavening	C. dough
_____ 4. Flour that is high in fiber	D. flat bread
_____ 5. Stiff mixture of flour, liquid, and other ingredients	E. leavening agent
_____ 6. A Swedish rye bread	F. limpa
_____ 7. Flour made from the grain's endosperm	G. kneading
_____ 8. Bread made without a leavening agent	H. naan
_____ 9. Agent making bread and bagels rise	I. quick bread
_____ 10. Indian flat bread	J. self-rising flour
_____ 11. Flour containing salt and baking powder	K. shortening
_____ 12. Working dough with the hands	L. whole wheat flour
_____ 13. A thin, almost liquid mixture	M. yeast

Directions: Answer the following questions on the lines provided.

14. What does the addition of fat contribute to a bread product?

15. In what ways is a leavened bread different from a flat bread?

ACTIVITY

Bowls, Pans, and Griddles

Directions: Answer the questions on the lines provided.

1. What does flour contribute to breads? _____
2. Why do bread doughs require a liquid ingredient? _____

3. Name three leavening agents. _____

4. List three ingredients that add nutrition, flavor, and interest to bread doughs.

5. Give three examples of yeast breads. _____

6. Give three examples of quick breads. _____

7. Why is pita bread flat shaped? _____

8. How is the making of muffins different from the making of biscuits?

9. List four ways you can speed up the making of yeast breads.

ACTIVITY

The Mouth-Watering Smell of Baking Bread

Directions: On the lines provided, describe the steps taken by each of the students in the situations below.

1. Jenny is going to make blueberry pancakes at her youth group's overnight retreat. She has a bag of flour, a box of baking soda, salt, $\frac{1}{2}$ gallon of milk, a dozen eggs, a package of frozen blueberries, and cooking oil. List at least four steps that she will take to turn these ingredients into pancakes for her group. (Note: Blueberries are the last ingredient to be added.)

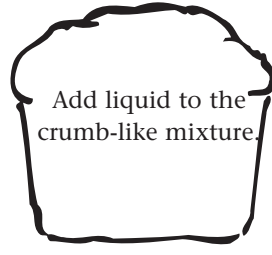
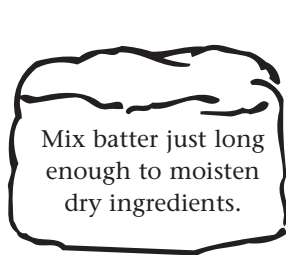
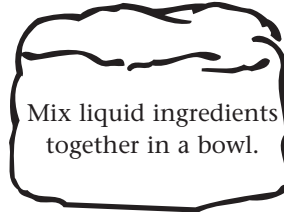
2. Andre is making cheese biscuits for his team's awards banquet. He has flour, baking powder, salt, margarine, milk, and grated cheese. What six steps will he take to turn these ingredients into biscuits? (Note: Cheese is added with the milk.)

3. Youssef has set aside a Saturday to learn to make bread. What is the first thing he should do before he begins on Saturday morning?

Baking Breads

Mixing Methods

Directions: The steps in the muffin and biscuit methods of making quick breads are mixed up in the muffins and biscuits below. Identify which step belongs to which mixing method and write the steps in the proper order on the blanks below.



Muffin Method	Biscuit Method
1.	1.
2.	2.
3.	3.
4.	4.

Baking Breads

Quick Bread Combinations

Directions: Put together letter combinations from the list below to form terms from Chapter 43. Use the clues and the letter combinations to help you discover the terms. Cross off the letter combinations in the list as you use them.

List of Letter Combinations

AD	AVE	BIS	CA	CO	CU
ED	ELS	ER	ES	FIN	FLE
IT	IUM	KNE	LA	LC	LE
MO	MUF	NN	NS	PO	RED
SS	TU	VE	WAF	WD	

Clues

Terms

- | | |
|--|-------|
| 1. To work or press dough with the hands. | _____ |
| 2. A type of quick bread. | _____ |
| 3. A method for mixing quick breads. | _____ |
| 4. What baking powder does for quick breads. | _____ |
| 5. Mineral in bread provided by milk. | _____ |
| 6. A result of overmixing. | _____ |
| 7. The kind of container in which flour is stored. | _____ |
| 8. A method for mixing quick breads. | _____ |
| 9. An ingredient in brown sugar. | _____ |
| 10. Sugar that has a fine texture. | _____ |