

# Yeast Dough Basics

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

## Leavening

1. Leavens: \_\_\_\_\_
2. Formation of Gluten: \_\_\_\_\_
3. Types of Yeast: \_\_\_\_\_
4. All yeast is sensitive to temperature: \_\_\_\_\_  
\_\_\_\_\_
5. Starter: \_\_\_\_\_  
\_\_\_\_\_

## Regular Yeast Doughs

1. Hard Lean Doughs: \_\_\_\_\_
  - a) \_\_\_\_\_
  - b) \_\_\_\_\_
  - c) \_\_\_\_\_
2. Soft Medium Doughs: \_\_\_\_\_
  - a) \_\_\_\_\_
  - b) \_\_\_\_\_
3. Sweet Rich Doughs: \_\_\_\_\_
  - a) \_\_\_\_\_
  - b) \_\_\_\_\_
4. Rolled-In Fat Yeast Doughs: \_\_\_\_\_
  - a) \_\_\_\_\_
  - b) \_\_\_\_\_

# 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

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

## Mixing Methods

- Straight-Dough Method: \_\_\_\_\_  
\_\_\_\_\_
- Modified Straight-Dough Method: \_\_\_\_\_  
\_\_\_\_\_
- Sponge Method: \_\_\_\_\_  
\_\_\_\_\_

## Scaling Ingredients

- Accurate Measurement: \_\_\_\_\_  
\_\_\_\_\_
- Use a Baker's Scale: \_\_\_\_\_

## Mixing and Kneading

- Mixing thoroughly and correctly: \_\_\_\_\_  
\_\_\_\_\_
- Kneading: \_\_\_\_\_

*(Continued on next page)*

## Yeast Dough Production, continued

### Fermentation

1. Fermentation: \_\_\_\_\_  
\_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_

### Final Proofing

1. \_\_\_\_\_
2. \_\_\_\_\_

### Washing, Slashing, and 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) \_\_\_\_\_