

Bingo Words for Yeast Bread Review

Do not write on this paper

Pick 16 words. You will not use one of the words. Write one word in each of your squares.

Flour	Oil	Quick	Knead
Liquid	Pizza	Gluten	Score
Shortening	Pretzel	Temperature	
Salt	Egypt	Pliable	
Sugar	Yeast	Fermentation	

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Yeast Bread Bingo

Name _____

Liquid	Provides moisture to develop gluten
Sugar	Source of food for yeast
Shortening	Makes bread more tender and improves keep quality
Salt	Improves flavor and controls growth rate of yeast
Flour	Give structure and body to bread

Knead	To work dough with the hands to combine ingredients and develop gluten.
Fermentation	A process of breaking down carbohydrates. Yeast and enzymes produce alcohol and carbon dioxide gas.
Gluten	An elastic substance created when some of the proteins in flour combine with liquid.
Pliable	Dough is supple, dough accepts different shapes.
Temperature	This should not be too cold or too hot or yeast will not grow.

Oil	The dough needs this so it will not dry out.
Score	This prevents the crust from cracking when dough is cooked.
Quick	This type of bread does not use yeast to make them rise.
Pretzels	Dough we made in class that was thick and dense. We did not wait for yeast to rise.
Yeast	Microscopic plant that is a leavening agent.
Pizza	Dough we made that needed to be rolled out. We let it rise in the refrigerator for 2 days.
Egypt	Country where yeast was first known to be used.

Absent work from Nov.15 Friday

We played bingo with the Yeast Bread Words to get ready for the quiz on Monday.

To make up the Yeast Bread Bingo for 5 points COPY the words and definitions below.

Do NOT write on this paper.

Use your own paper.

Turn this back in with your work.

Yeast Bread Bingo Notes

Name _____

1. Oil—The dough needs this so it will not dry out.
2. Score—This prevents the crust from cracking when dough is cooked.
3. Quick—This type of bread does not use yeast to make them rise.
4. Pretzels—Dough we made in class that was thick and dense. We did not wait for yeast to rise.
5. Temperature—this should not be too cold or too hot or yeast will not grow.
6. Pliable—Dough is supple, dough accepts different shapes.
7. Gluten—An elastic substance created when some of the proteins in flour combine with liquid.
8. Yeast—Microscopic plant that is a leavening agent.
9. Pizza—Dough we made that needed to be rolled out. We let it rise in the refrigerator for 2 days.
10. Egypt—Country where yeast was first known to be used.
11. Liquid—Provides moisture to develop gluten.
12. Sugar—Source of food for yeast.
13. Shortening—Makes bread more tender and improves keeping quality
14. Salt—Improves flavor and controls growth rate of yeast.
15. Flour—Gives structure and body to bread.
16. Knead-To work dough with the hands to combine ingredients and develop gluten.
17. Fermentation—A process of breaking down carbohydrates. Yeast and enzymes produce alcohol and carbon dioxide.