

Baking Word Power Worksheet

INCREASE YOUR BAKING WORD POWER

Match the terms to the definitions.

- | | | | |
|---------------------------|---------------------------|---------------------|----------------------|
| 1. ____ Enrichment | 6. ____ Net weight | 11. ____ Salt | 16. ____ Bread flour |
| 2. ____ Bran | 7. ____ Yeast | 12. ____ Sugar | 17. ____ Emulsifier |
| 3. ____ All-purpose flour | 8. ____ Fermentation | 13. ____ Liquid | 18. ____ Shorten |
| 4. ____ Gluten | 9. ____ Whole wheat flour | 14. ____ Germ | 19. ____ Starch |
| 5. ____ Butter | 10. ____ Endosperm | 15. ____ Cake flour | 20. ____ Meal |

- A.** Blend of wheats for general use, medium protein flour.
- B.** Regulates the growth of yeast and gives products flavor.
- C.** To coat flour and gluten strands and provide for a more tender, flaky baked product.
- D.** The conversion of sugar in a dough or batter into carbon dioxide by yeast.
- E.** Embryo or "heart" of a kernel of a grain, such as corn or wheat.
- F.** The part of a grain kernel from which flour is produced in the mill.
- G.** A low protein, weak gluten flour milled from soft red or white wheats.
- H.** Adding B-vitamins, iron and folic acid back into flour during milling.
- I.** A leavening agent used in baking.
- J.** A blend of high protein wheats milled into flour used to bake breads.
- K.** Flour produced by milling the whole wheat kernel or by recombining flour, bran and germ.
- L.** Functions to sweeten, tenderize, help baked products brown and have wonderful aroma.
- M.** Ingredient used to dissolve yeast, moisten dry ingredients and develop gluten.
- N.** Elastic protein formed when flour and water or liquids are mixed. It gives dough structure.
- O.** An ingredient that will help oil or fat and water mix and stay blended.
- P.** The outer coat of each grain kernel; found under the husk.
- Q.** A flavor rich, semi-solid fat made from the cream of milk.
- R.** The total weight of the product being purchased without the packaging.
- S.** Coarsely or finely ground grains or seeds, such as corn, flax or oats.
- T.** An essential carbohydrate; functions in baking to form structure in products.

ALL MIXED UP WORD MATCH

Match the letters to the numbers

- | | |
|--------------------------------|---|
| A. Under-mix | ____ 1. Mixing until fat and sugar are a creamy, light mixture |
| B. Knead | ____ 2. Causes too much gluten to form so product is tough |
| C. 1 part liquid: 1 part flour | ____ 3. Combines all ingredients at once in mixing bread |
| D. Cream | ____ 4. Method used to combine flour and fat for pie pastry or biscuits |
| E. Straight dough | ____ 5. Causes poor volume and flat surface in bread |
| F. Muffin method | ____ 6. Uses two bowls, one for dry ingredients, one for liquids |
| G. Beat | ____ 7. Ratio for a pourable batter (crepes, waffles) |
| H. Over-mix | ____ 8. Mixture of the recipe's liquids, yeast and 60% of the flour |
| I. 1 part liquid:2 parts flour | ____ 9. Folding and turning yeast dough to develop gluten |
| J. Cut-in | ____ 10. Drop batter (drop biscuits) |
| K. Sponge | ____ 11. Soft dough (kneadable—biscuits, scones, bread dough) |
| L. 1 part liquid:3 parts flour | ____ 12. Vigorous mixing of ingredients to combine ingredients |

Baking Word Power Worksheet Answer Key

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| 4. <u>N</u> Gluten | 9. <u>K</u> Whole wheat flour | 14. <u>E</u> Germ | 19. <u>T</u> Starch |
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