**Yeast bread Study guide-answer on a separate sheet of paper**

**1. How do you store bread?**

**2. How do you prevent mold?**

**3. What is the definition of yeast?**

**4. What does myplate.gov say about bread?**

**5. Why do we keep saying “gradually” in class?**

**6. What are the different types of flour and what is their purpose?**

**7. Describe the “mixer method”?**

**8. Is gluten the same in all types of flour?**

**9. What does punching it down do?**

**10. How do you cool breads? If you leave it in the pan what happens?**

**11. If the water is too hot? If the water is cold?**

**12. What is the difference between quick and yeast breads? Time limit?**

**13. \*\*\*function of ingredients sheet**

**14. What is in enriched flour?**

**15. What purpose does the expiration date include?**

**16. What 3 elements make yeast grow?**

**17. Dough is ready to shape when what happens to the size?**

**18. What is gluten?**

**19. How do you tell when the bread has been kneaded enough?**

**20. Where is the bread placed in the oven?**

**21. What is the test for doneness for baked loaves of bread?**

**22. Describe in detail How to shape a loaf of bread for the bread pan or cinnamon rolls? (hint: rolled dough method)**

**23. Explain why a recipe does not call for a specific amount of flour?**