Bread Due: April 5th by 5:00 PM

Please submit your answers via the course website.

1. Leaveners:
    a. What is a leavener?
    b. How do chemical leaveners work?
    c. What is the difference between baking powder and baking soda?

2. Why does the outside of bread turn brown during baking but not the inside?

3. What are the two main categories if gluten protein in flour? Describe the properties of each.

4. What happens when a baker lets dough "rest"?

5. Describe how the gluten network forms in bread flour. Make sure to discuss the role of sulfur, oxidizing agents, and water.

6. What is the main difference between batter and dough?

7. Consider each of the following. State whether it will strengthen or weaken the gluten network.
    a. Salt
    b. High protein flour
    c. Oil
    d. Shortening
    e. Butter
    f. Oxygen
    g. Milk (we didn't talk about this in class, but think about what you learned about milk and you'll be able to answer this)

8. Flour contains sugar. How is that sugar packaged?

9. During baking, the air pockets present in the dough expand.
    a. Why?
    b. As we discussed, gluten is elastic and plastic. Based on this, why doesn't the dough collapse back to its original size when it cools back to room temperature?

10. For each category (geography, culture, food, must see), list two things that you learned about Nice.