



Baking Process Work Sheet No. 2

Q1 How long is the bread cooled for during the Cooling Process?

A. 1 1/2 Hours B. 4 Hours C. 2 1/2 Hours

Answer:

Q2 Which of these is not a main ingredient for making bread?

A. Flour B. Orange Juice C. Yeast

Answer:

Q3 Why is the bread sliced and wrapped as soon as it leaves the cooler?

A. To keep it fresh B. To protect it from moisture C. To maintain softness

Answer:

Q4 What does good moulding produce?

A. An even texture B. Perfectly formed slices C. Round shaped loaves

Answer:

Q5 The bread is packed on trays or baskets before being delivered to stores?

A. True B. False

Answer:

Q6 How long must the dough spend proving before baking?

A. 50 Minutes B. 30 Minutes C. 40 Minutes

Answer:

Q7 The risen dough passes into a pre-heated oven at what temperature?

A. 190°C B. 280°C C. 240°C

Answer:

Q8 The bread must reach a temperature greater than 92C to ensure that it is fully baked?

A. True B. False

Answer:

Q9 Bread must travel through the cooler to be reduced from greater than 92C to?

A. Less than 26°C B. Less than 28°C C. Less than 24°C

Answer:

Tip: Visit: www.irishpride.ie for more details on the Baking Process