

# Baking Bingo!



# Instructions



Select 9 words from the list and write these on your Baking Bingo Board.

Listen carefully to the questions being read out. If you think you have the correct answer to a question cross out the word.

Cover 3 answers in a straight line to be the first winner. Then complete the entire Baking Bingo Board for the overall winner.

Remember to call 'bingo' if you do cover the line/all the words. Your answers will be checked.

Good luck!

# Words – select 9!



Wholemeal

Hollow

Gluten

Dough

Self raising flour

Brown

Wheat

Grains

Carbon dioxide

Milling

Yeast

Iron

Plain flour

Vitamin C

Bran

Kneading

Strong plain flour

Proving

Moisture

Egg

# The questions



Which type of flour contains 100% of the wheat grain?

Which type of flour contains about 85% of the original grain?

The name of the protein network in flour that makes bread dough stretch and elastic when water is added.

Which type of flour is best for bread making?

Which type of flour is used for making shortcrust pastry?

Which type of flour is used for making cakes and scones?

# Select the questions



What is the process called when the bread dough is left to rise until it is doubled in size?

If you tap the base of cooked bread what sound should it make?

What term is used to describe stretching the dough to develop the gluten?

Yeast requires certain conditions to work and rise the bread: warmth, food, time – what is missing?

As the yeast cells multiply they produce this gas.

What is added to easy blend dried yeast to help oxidise the dough and increase the rise?

# Select the questions



All flour sold in the UK is fortified with calcium, B vitamins and which other nutrient?

Husks of the cereal grain separated from the flour by sifting.

The small hard seeds of a grass, especially a cereal plant.

A thick mixture of flour and water.

What is the grain milled to produce strong flour?

What is the process called where wheat is ground into flour?

What ingredient produces carbon dioxide causing dough to rise?

This can be beaten and brushed over products.

# If in doubt – here are the answers



Which type of flour contains 100% of the wheat grain? **WHOLEMEAL**

Which type of flour contains about 85% of the original grain? **BROWN**

The name of the protein network in flour that makes bread dough stretch and elastic when water is added. **GLUTEN**

Which type of flour is best for bread making? **STRONG PLAIN FLOUR**

Which type of flour is used for making shortcrust pastry? **PLAIN FLOUR**

What type of flour is used for making cakes and scones? **SELF RAISING FLOUR**

What is the process called when the bread dough is left to rise until it is doubled in size? **PROVING**

If you tap the base of cooked bread what sound should it make? **HOLLOW**

What term is used to describe stretching the dough to develop the gluten? **KNEADING**

# If in doubt – here are the answers



Yeast requires certain conditions to work and rise the bread: warmth, food, time – what is missing? **MOISTURE**

As the yeast cells multiply they produce this gas. **CARBON DIOXIDE**

What is added to easy blend dried yeast to help oxidise the dough and increase the rise? **VITAMIN C**

All flour sold in the UK is fortified with calcium, B vitamins and which other nutrient? **IRON**

Husks of the cereal grain separated from the flour by sifting. **BRAN**

The small hard seeds of a grass, especially a cereal plant. **GRAINS**

A thick mixture of flour and water. **DOUGH**

Which grain is milled to produce strong flour for bread making? **WHEAT**

What is the process called where wheat is ground into flour? **MILLING**

What ingredient or organism produces carbon dioxide causing dough to rise? **YEAST**

This can be beaten and brushed over products. **EGG**