

Guess the words

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When wheat flour is mixed with water the **1** in the flour combine with the water to make **2**

Gluten is what makes the dough stretchy and **3**

Yeast is a **4** celled living organism that requires certain conditions for growth.

The yeast cells multiply and during this process produces **5**

The stretchy, elastic property of gluten allows the bread dough to expand and 'hold' or trap a lot of the carbon dioxide gas produced by the **6**

The gas produced is used to **7** or rise the bread **8**

Word bank: gluten
carbon dioxide

elastic
dough

single
aerate

yeast
proteins

Guess the words!



There are two proteins in wheat flour called **1** and **2**. When wheat flour is mixed with water these proteins combine with the water to make gluten.

Gluten is what makes the **3** stretchy and **4**. The stretchy gluten makes it possible to produce a product with a large volume and open texture.

The stretchy, elastic property of gluten allows the bread dough to 'hold' or trap a lot of the **5** gas produced by the yeast to make bread.

Yeast is a **6** raising agent. It is a **7** celled living organism that requires certain conditions for **8**.

The yeast cells split by a process called **9** in order to multiply. During this process the yeast takes food from its surroundings (usually **10** in food products) and metabolizes producing carbon dioxide as a waste product.

The gas produced is used to aerate or rise the dough.

Word bank: sugar growth gliadin elastic single budding
 dough biological glutenin carbon dioxide