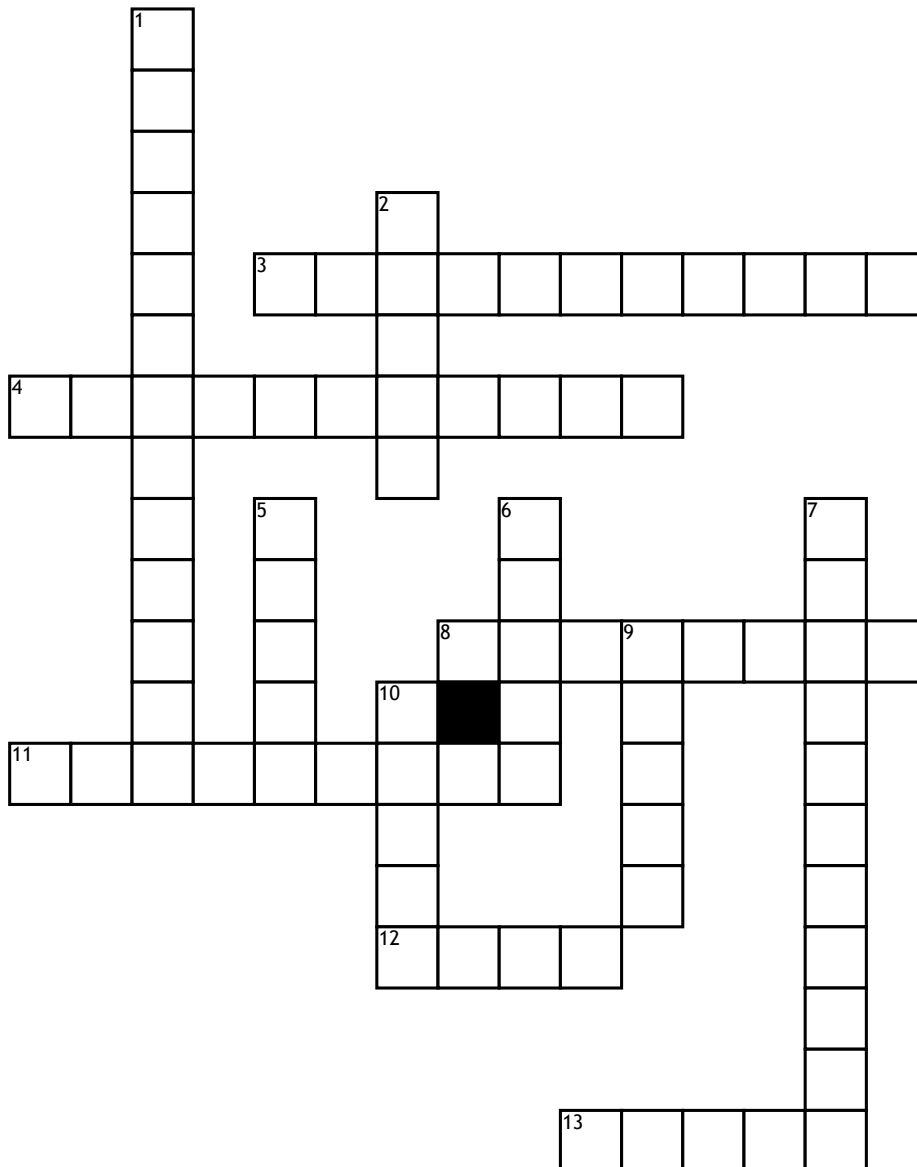


Name: _____

Date: _____

bread and dough products



Across

3. a bread product that was first invented in 1928

4. this results if you bake your bread to soon, before it has doubled in siz

8. the four conditions needed for yeast growth warmth, food, time and -----

11. wholemeal flour contains 100% whole grain, including ----- and natural oils

12. this product will kill yeast if added directly

13. yeast converts this substance into dextrose to produce carbon dioxide

Down

1. this gas is a product of yeast fermentation

2. wholemeal flour is healthier because it is high in this

5. to make basic bread you need strong flour, liquid, salt and -----

6. this is a name for the golden brown colour on buns, bread and pastry

7. this flour is used to make bread and bread products

9. Always clean with ----- water

10. these may be attracted to a dirty kitchen with poor hygiene practices