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SP.287 / 5.S15 / ESG.SP287 Kitchen Chemistry
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Kitchen Chemistry Homework #4

Homework Questions:

Yeast Specific Questions:

1. What is yeast?
2. Who was the first scientist to identify how yeast works?
3. What are the different types of yeast available?
4. Why do you have to add sugar to the yeast?
5. What is the yeast's function in the bread?
6. What else is the major use of yeast in consumer products?

Bread specific questions:

1. Why do you have to let the bread rise twice?
2. Why do you knead bread dough?
3. Why do you brush the egg yolk on top of the bread before you bake it?
4. What chemical reaction causes the elastic bread dough to form?
5. Why happens if your body can't digest gluten?
6. What exactly is gluten?

Salt specific questions:

1. What is salt?
2. What is the purpose of salt in the bread?
3. Did you taste a difference in the salts you tasted?
4. What was the most unusual tasting salt you had? What made it unusual for you?
5. What was the best salt you tasted?