

## BREADMAKING

### 4.1. Vocabulary

*Ex. 1. Match the words with their definitions.*

1. bake	a. a type of ingredient that helps dough rise
2. loaf	b. to cook in an oven
3. round	c. to combine ingredients together
4. flour	d. to shape dough into a specific form
5. oven	e. to let dough rise before baking
6. yeast	f. a kitchen appliance used for baking
7. dough	g. a single piece of bread
8. mix	h. the mixture of flour, water, and other ingredients used to make bread
9. fermentation	i. the process of yeast acting on dough to make it rise
10. divide	j. a powdery substance used for baking
11. mould	k. to shape into a circular form
12. proof	l. to separate into smaller portions

*Ex. 2. Complete the sentences with the given words.*

**proof, round, mould, make, fermentation, mix, divide, flour, dough (2), loaf**

Make sure the \_\_\_\_\_ (1) is smooth before shaping it.

\_\_\_\_\_ (2) is important for the dough to rise properly.

A \_\_\_\_\_ (3) of bread is ready when golden brown.

\_\_\_\_\_ (4) the bread in a preheated oven until done.

You need \_\_\_\_\_ (5) to make bread at home.

Yeast is necessary for the \_\_\_\_\_ (6) to rise.

\_\_\_\_\_ (7) the ingredients together to create the dough.

\_\_\_\_\_ (8) the dough before placing it in the oven.

\_\_\_\_\_ (9) the dough into equal portions for baking.

The dough needs time to \_\_\_\_\_ (10) before baking.

\_\_\_\_\_ (11) the dough into the desired shape before baking.

## 4.2. Grammar

*Ex. 1. Put the words in the correct order.*

1. valuable bread a food is
2. in process takes this place mixers
3. mixed production fermentation the stage dough bread called the second undergoes main of
4. dough machine the into a cut by fermented dividing pieces is
5. dough proof called boxes final the the proofing chambers moulded in pieces undergo large

## 4.3. Reading

*Ex. 1. Read the text.*

Making bread is fun and easy. First, you need to gather your ingredients. You will need flour, water, yeast, salt, and a little sugar. Start by mixing the flour, yeast, salt, and sugar in a big bowl. Make a little hole in the middle and pour in some warm water. Mix everything together until it becomes dough.

Next, put the dough on a clean surface and knead it. This means you press and fold it with your hands. Do this for about 10 minutes until the dough is smooth. Then, put the dough back in the bowl, cover it with a cloth, and let it rise. This will take about an hour. The dough will get bigger.

After the dough has risen, punch it down to remove the air and shape it into a loaf. Put the loaf on a baking tray and let it rise again for about 30 minutes. Preheat your oven to 375°F (190°C). When the dough has risen, bake it in the oven for 25-30 minutes until it is golden brown.

Take the bread out of the oven and let it cool before slicing. Enjoy your homemade bread with butter, jam, or any topping you like. Making bread at home is a great way to enjoy fresh and delicious food.

*Ex. 2. Answer the questions.*

1. What ingredients do you need to make bread?
2. How do you mix the ingredients together to form dough?
3. What is the purpose of kneading the dough?
4. How long does it take for the dough to rise?
5. What should you do after the dough has risen for the first time?
6. At what temperature should you preheat your oven before baking the bread?
7. How long should you bake the bread in the oven?