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Baking Ingredients Word Scramble

1. ILO _____
2. IKLM _____
3. ALST _____
4. ADLR _____
5. GESG _____
6. CEIJU _____
7. AESTY _____
8. EHNOY _____
9. AERTW _____
10. BERTTU _____
11. GORTUY _____
12. EGMNTU _____
13. AAILLNV _____
14. ACIMONNN _____
15. AELMOSSS _____
16. AAIEGMNRR _____
17. BEILKMRTTU _____
18. EGHINNORST _____
19. ORSU KMIL _____
20. USRO ACEMR _____
21. BINKGA ADOS _____
22. EHITW AGRSU _____
23. BNORW USARG _____
24. ABGIKN DEOPRW _____
25. ADLMNO ACERTTX _____
26. IKMNPPU EIP CEIPS _____
27. EFLS GIIRSN FLORU _____
28. LAL EOPRSU ROLUF _____
29. EHLOW AEHTW ROFUL _____
30. ACEK DAN APRSTY UFORL _____

8 Basic Ingredients And Their Functions

PART 1

1. Give examples of each of the ingredients listed below. To do this, categorize each of the 30 baking ingredients on the BAKING INGREDIENTS WORD SCRAMBLE under its correct heading. **(30 marks)**

- FLOUR

- EGGS

- FATS

- SWEETENERS

- LIQUIDS

- LEAVENING AGENTS

- FLAVOURING

- SALT

PART 2

1. In point form, list the functions of each of the 8 basic ingredients found in flour mixtures. **(30 marks)**

- FLOUR (2 functions)

- EGGS (6 functions)

- FATS (5 functions)

- SWEETENERS (6 functions)

- LIQUIDS (6 functions – think about 4 of which only apply to milk)

- LEAVENING AGENTS (2 functions)

- FLAVOURING (1 function)

- SALT (2 functions)