



higher education
& training

Department:
Higher Education and Training
REPUBLIC OF SOUTH AFRICA



Tshwane South
TVET College

"achieve the future"

Food preparation 3	DATES	ACTIVITY
Dough products	15 June 2020	Read page 111-123
	16 June 2020	Read page 124-147
	17 June 2020	Read page 147-163
	18 June 2020	Read page 164-173
	19 June 2020	Do activitiy one

Activity one

- 1.1 Name FIVE basic rules to follow when making dough products (5)
- 1.2 Explain the following basic preparation methods for dough's:
- mixing
 - kneading
 - Proving and rising
 - shaping
 - Glazing (5x2) (10)
- 1.3 Time and temperature are very important when baking. Name FIVE points in the following a recipe carefully. (5)
- 1.4 How should you store dough products in a freezer? Name THREE points.
- 1.5 During the baking process you can test the bread to assess whether it is cooked. Name THREE ways to that. (3)_
- 1.2 List FOUR main types of dough and give a short description of each (8)

