Science

- The student learned about the chemical reactions involved in bread making, such as the fermentation process and the production of carbon dioxide gas, which causes the dough to rise.
- They gained an understanding of the biological processes involved in yeast activation and how it contributes to the texture and flavor of bread.
- The student also developed an understanding of the role of gluten and its importance in creating the structure of bread dough.

To continue the development related to the bread experiment, students can explore different types of flour and their impact on bread making. They can also experiment with adding various ingredients such as herbs, cheese, or fruits to create different flavor profiles in their bread.

Book Recommendations

- Bread Science: The Chemistry and Craft of Making Bread by Emily Buehler: This book provides a comprehensive understanding of the science behind bread making, including the role of different ingredients and the processes involved.
- Bread Illustrated: A Step-By-Step Guide to Achieving Bakery-Quality Results At Home by America's Test Kitchen: This book offers detailed guidance on bread making techniques and recipes, allowing students to further explore their bread making skills.
- Flour Water Salt Yeast: The Fundamentals of Artisan Bread and Pizza by Ken Forkish: This book delves into the art and science of bread baking, providing in-depth knowledge of bread making techniques and principles.