



Bakery  
Vocabulary

## A

### **Autolysis**

Resting time for dough made with flour and water only. This step aims to accelerate the degradation of gluten and facilitate dough kneading and extensibility.

## C

### **Cooling**

Stage after baking, during which the bread cools and loses some of its water through evaporation.

### **To degas**

To remove the gas from pieces of dough.

### **Dividing**

Procedure carried out after fermentation which consists in separating the dough into pieces weighing a specific amount.

### **Double hydration**

The process of adding water at the end of the kneading process.

### **To dust**

To place a very thin layer of flour on the bench or onto the dough to prevent it from sticking.

## E

### **Elasticity**

The ability of dough to regain its original shape.

### **Expanded slashes**

Fine layer that peels off the surface of the dough as a result of scoring.

### **Extensibility**

The ability of dough to be stretched.

## **F**

### **Fermentation**

Initial fermentation period. This process starts at the end of kneading and finishes when dividing begins.

### **To fold**

The act of lifting and pushing dough over itself using your hands.

## **G**

### **To glaze**

To coat pastries with a thin layer of beaten egg before baking in order for them to color in the oven.

### **Gluten**

This is one of the components of the wheat grain. In the presence of water, it forms an elastic network and prevents gas from escaping. Gluten is a protein.

## **H**

### **Hydration**

Quantity of water incorporated during the mixing process.

## **K**

### **Kneading**

Mechanical action which takes place between mixing and fermentation; kneading gives the dough its texture.

## M

### **To make a ball**

Action of giving a piece of dough a rounded and regular shape.

### **Mixing**

This is the first step in the kneading process; its aim is to obtain a homogeneous mixture of ingredients.

## P

### **Piece of dough**

Obtained after dividing the dough.

### **Polka cut**

Criss-cross slashes on loaves of bread (i.e. cuts form a grid pattern).

### **Pre-shaping**

Giving a regular shape to pieces of dough in order to prepare them for shaping.

### **Proofing**

Fermentation period that takes place between the shaping and the oven loading procedures.

## R

### **Resting time**

Dough resting period between the pre-shaping and the shaping process.

### **Rolling, folding and turning**

Superimposing layers of dough and fat; procedure used in pastry and baking.

## S

### Sausage cut

Close parallel slashes on loaves of bread.

### Scoring

Making incisions in the loaf, referred to as slashes.

### Separating

Cutting rolled dough using a knife or a pastry cutter.

### Shaping

Giving dough its final shape between resting and proofing.

### Steam

Water vapor introduced into the oven before and after it is loaded.

## T

### Tenacity

Dough's resistance to its shape being changed.

### To tighten

To give more tenacity to dough during shaping.

## Y

### Yeast

Baking ingredient that causes dough fermentation.

## Z

### To zest

To take a fine colored layer off a citrus fruit in order to extract its flavor.