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.

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.

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.

Hydration
Quantity of water incorporated during the mixing process.

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

**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.

**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.
**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.

**Tenacity**
Dough's resistance to its shape being changed.

**To tighten**
To give more tenacity to dough during shaping.

**Yeast**
Baking ingredient that causes dough fermentation.

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