



CookTalk Academy

Listening Task:

Listen to the track about the sourdough bread baking and answer the questions.



Answer the questions below.

1. What is the first step when making sourdough?
 - a) Put the dough in the oven
 - b) Feed the starter to make it active
 - c) Shape the bread
 - d) Slice the finished loaf
2. About how long is the dough left to ferment at room temperature?
 - a) 1–2 hours
 - b) 10–12 hours
 - c) 4–6 hours
 - d) 24 hours
3. What tool is used to score patterns on the dough?
 - a) Spoon
 - b) Rolling pin
 - c) Lame
 - d) Fork
4. What temperature is the oven preheated to for sourdough?
 - a) 100°C / 212°F
 - b) 150°C / 300°F
 - c) 230°C / 450°F
 - d) 50°C / 122°F
5. Why do bakers leave the dough in the fridge overnight?
 - a) To freeze it solid
 - b) To let it dry out
 - c) To develop more flavor and make it easier to handle
 - d) Because they forget about it