



UNIT 2

WHAT IS FLOUR?



Picture 2.1

Picture 2.2

There are many patisserie ingredients. As a pastry chef, you must know those ingredients along with their types and characteristics, so that you can bake pastries well. In this unit, you will have that information in form of report texts. Then, do you know how to produce a report text both oral and written?

In this unit, you will find much information about patisserie ingredients and how to make a report text.



WARM UP

Task 1

Match the pictures below with their names.



Picture 2.3



Picture 2.4



Picture 2.5



Picture 2.6

cheese

yeast

butter

flour

Task 2

Study the pictures in Task 1. Then, answer the following questions.

1. Do you know the names of those patisserie ingredients?
2. Do you often use those ingredients?
3. Do you know the types of flour?
4. Do you know the difference of butter and margarine?



Task 3

The words in the table will help you to understand the texts in this unit. In pairs, find the Indonesian words of the English words in the box. Then, pronounce all the words.

English	Indonesian Words
baking powder (/beɪkɪŋ 'paʊ.də r /) (kb)	
butter (/ˈbʌt.ə r /) (kb)	
cheese (/tʃiːz/) (kb)	
chocolate (/ˈtʃɒk.lət/) (kb)	
content (/ˈkɒn.tent/) (ks)	
corn flour (/kɔːn fləʊə r /) (kb)	
dissolve (/dɪˈzɒlv/) (kk)	
egg (/eg/) (kb)	
extraction (/ɪk'stræk.ʃ ə n/) (kb)	
flour (/fləʊə r /) (kb)	
force (/fɔːs/) (kk)	
fungus (/ˈfʌŋ.gəs/) (kb)	
ground (/graʊnd/) (kb)	
hard (/hɑːd/) (ks)	
honey (/ˈhʌn.i/) (kb)	
liquor (/ˈlɪk.ə r /) (kb)	
margarine (/ˌmɑː.dʒəˈriːn/) (kb)	
medium (/ˈmiː.di.əm/) (ks)	
milk (/mɪlk/) (kb)	
organism (/ˈɔː.g ə n.i.z ə m/) (kb)	
protein (/ˈprəʊ.tiːn/) (kb)	
rapid (/ˈræp.ɪd/) (ks)	
refrigerate (/rɪ'frɪdʒ. ə r.eɪt/) (kk)	
seed (/siːd/) (kb)	
soft (/sɒft/) (ks)	
solid (/ˈsɒl.ɪd/) (ks)	
sugar (/ˈʃʊg.ə r /) (kb)	
sweetener (/ˈswiːt.nə r /) (kb)	
yeast (/jiːst/) (kb)	



LET'S READ AND WRITE

OBSERVING

Task 4

Read the text below. Then, tick (✓) and write items that you want to know.

WHEAT FLOUR

Wheat flour is the most common flour used in baking. It is the only flour which contains enough gluten forming proteins.



Picture 2.7

Based on its gluten-forming proteins, there are three types of wheat flour; hard flour, medium flour, and soft flour. Hard flour is flour containing a good quantity of gluten which is 12% - 13%. It is also called strong flour. The high protein or gluten content enables dough to be made since it will hold its shape and become aerated with the gas of fermenting yeast. Medium flour is flour containing 10% - 11% of protein. This flour is suitable for cake and bread which have to be chemically aerated with baking powder. Soft flour or weak flour is a flour containing 8% - 9% of protein. It is ideally suited to rich cakes, sponge, and short pastry.

Adapted from: Patisserie by L J Hanneman

No	Things I want to know	✓
1	The content of the text.	
2	The social function of the text.	
3	The generic structure of the text.	
4	The grammar used in the text.	

No	More things I want to know	✓
1	...	
2	...	
3	...	



QUESTIONING

Task 5

Formulate relevant questions based on the items you want to know in Task 4. Then, provide your temporary answers for the questions. Number 1 has been done as the example.

No	Questions
1	What is the text about?
2	...
3	...
4	...

No	Answers
1	...
2	...
3	...
4	...

COLLECTING, ANALYSING, COMMUNICATING

Task 6

Below are some words taken from the text in Task 4. Find the Indonesian words from these English words. Then, share your answers with your classmates.

English	Indonesian Words
aerate (/eə'reit/) (kk)	
chemically (/ˈkem.i.kli/) (kkt)	
common (/ˈkɒm.ən/) (ks)	
enable (/i'nei.bl/) (kk)	
fermenting (/fə'mentɪŋ/) (kk)	
gluten (/ˈgluː.tən/) (kb)	
ideally (/aɪ'di.ə.li/) (kkt)	
short pastry (/ʃɔ:t 'peɪ.stri/) (kb)	
suit (/sɪ'u:t/) (kk)	



suitable (/ˈs j u:.tə.bl /) (ks)	
wheat flour (/wi:t fləʊə r /) (kb)	

Task 7

Study the following explanation about noun phrase used in reporting patisserie ingredients and discuss it with your classmates. Ask your teacher if you do not understand.

NOUN PHRASE

There are some phrases used in reporting patisserie ingredients. A phrase is a group of words which form a grammatical unit. A noun phrase is a group of words with a noun as the main part or head word. The words before the head word can be an adjective, a noun, and a Verb-ing or Verb-ed.

You will find these noun phrases in the report texts in this unit:

- ⓐ wheat flour -> wheat + flour
noun + noun
- ⓐ gluten forming proteins -> gluten + forming + proteins
noun + Verb-ing + noun
- ⓐ single celled fungi -> single + celled + fungi
adjective + Verb-ed + noun
- ⓐ cocoa seeds -> cocoa + seeds
noun + noun
- ⓐ active dry yeast -> active + dry + yeast
adjective + adjective + noun

Task 8

Arrange the following jumbled words into correct noun phrases and write the meaning. Then, share your answers with your classmates. Number 1 has been done as the example.

1. content, fat, milk -> milk fat content = kandungan lemak susu
2. herbs, dried ->
3. products, dairy ->
4. sucrose, pure, refined ->



5. moisture, high, content ->
6. quality, butter, best ->
7. oil, food, content, high ->

Task 9

Read the text in Task 4 again and answer the following questions.

After that, report your answers to your classmates.

1. What is the content of the first paragraph?
2. What does the second paragraph tell us about?
3. How many types of wheat flour? Mention them.
4. Does strong flour usually used to make short pastry?

Task 10

Study the explanation about report text below and discuss it with your classmates. Ask your teacher if you do not understand.

REPORT TEXT

Report text is a text which presents information about a general subject.

Generic structure:

1. Title
2. General classification
Statements which describe the common subject of the report, common description, and classification.
3. Bundles of specific information
Tells the phenomenon under discussion in terms of parts, qualities, etc

Language Features:

1. Using simple present tense
2. Using general nouns and technical terms
3. Using relating verbs (to be: is, am, are) to describe features
4. Using timeless present tense (e.g. often, usually, sometimes) to indicate usualness
5. Using descriptive language that is factual than imaginative



Task 11

Read the following report text about wheat flour again and identify the generic structure of the text. Then, report your work to your classmates.

WHEAT FLOUR

Wheat flour is the most common flour used in baking. It is the only flour which contains enough gluten-forming proteins.

Based on its gluten-forming proteins, there are three types of wheat flour; hard flour, medium flour, and soft flour. Hard flour is flour containing a good quantity of gluten which is 12% - 13%. It is also called strong flour. The high protein or gluten content enables dough to be made since it will hold its shape and become aerated with the gas of fermenting yeast. Medium flour is flour containing 10% - 11% of protein. This flour is suitable for cake and bread which have to be chemically aerated with baking powder. Soft flour or weak flour is a flour containing 8% - 9% of protein. It is ideally suited to rich cakes, sponge, and short pastry.

}

}

}

Task 12

Study the following explanation about simple present tense and discuss it with your classmates. Ask your teacher if you do not understand.

SIMPLE PRESENT TENSE

Simple present tense is used to describe regular actions, facts, and general truth. Thus, when you write a report text, you will use simple present tense since you will write about facts. Below are the formulas of the simple present tense.



1. Positive statement

Subject	Verb 1 / verb 1+(s/es)	Object	Adverb
The high protein	enables	the dough	to be made.
Instant yeast	contains	activators.	-
Rapid rise yeasts	work	-	very quickly.

Subject	To be	Complement	Adverb
Wheat flour	is	the most common flour	used in baking.
There	are	several types of chocolate.	-
This flour	is	suitable	for cake and bread.

2. Negative statement

Subject	Do not/ doesn't	Verb 1	Object	Adverb
The high protein	doesn't	enable	the dough	to be made.
Active dry yeasts	do not	work	-	very quickly.

Subject	To be (not)	Complement	Adverb
Wheat flour	is not	the most common flour	used in baking.
This flour	is not	suitable	for cake and bread.



3. Interrogative statement

Auxiliary (do, does, modal)	Subject	Verb 1	Object	Adverb
Does	yeast	belong to	fungus?	-
Do	the pastry chefs	bake	the cake	perfectly?
Should	we	use	instant yeast	more often?

Task 13

Identify the grammatical mistakes in the following sentences by underlining them. Then, correct them. Number 1 has been done as the example.

1. There is three types of wheat flour.
Correction: There are three types of wheat flour.
2. Bittersweet chocolate typically containing at least 50 percent chocolate liquor.
Correction:
3. It work very quickly.
Correction:
4. They is active dry yeast, rapid rise yeast, and instant dry yeast.
Correction:
5. Instant yeast do not need to be dissolved in warm water.
Correction:
6. Is we need to dissolve the instant yeast?
Correction:

Task 14

Work in pairs. Make 5 simple present tense sentences based on the verbs provided.

1. belong to

2. contains

3. refrigerate



4. use

5. bake

Task 15

Study the following explanation about passive voice and discuss it with your classmates. Ask your teacher if you do not understand.

PASSIVE VOICE

In writing a report text, sometimes you need to use passive sentences. Passive sentences make the text more formal and impersonal. Below is the formula of passive voice:

Subject + to be (is/are) + Verb 3/Past Participle

Examples:

It is called strong flour.

It is ideally suited to rich cakes, sponge, and short pastry.

Task 16




Work in pairs. Change the words in the brackets into passive forms. Then, report your answers to your classmates.

1. Instant yeast _____ (recommend) as it is most reliable.
2. Wheat flour _____ (make) from wheat.
3. Chocolate _____ (extract) from cocoa beans.
4. Gelatin _____ (use) as gelling agent.
5. Cheeses _____ (categorise) in many ways.

Task 17

Work in group of three. Study the following pictures about patisserie ingredients. Complete the description of each picture in the provided boxes. Report your work to your classmates.



Pictures	Descriptions
 <p data-bbox="246 442 346 463">Picture 2.8</p>	<p data-bbox="498 176 567 196">Name:</p> <p data-bbox="498 208 717 228">General information:</p> <p data-bbox="498 361 697 381">Function in baking:</p>
 <p data-bbox="239 816 338 837">Picture 2.9</p>	<p data-bbox="498 547 567 567">Name:</p> <p data-bbox="498 579 717 599">General information:</p> <p data-bbox="498 732 697 752">Function in baking:</p>
 <p data-bbox="249 1166 359 1186">Picture 2.10</p>	<p data-bbox="498 918 567 939">Name:</p> <p data-bbox="498 950 717 971">General information:</p> <p data-bbox="498 1103 697 1124">Function in baking:</p>



CREATING

Task 18

Based on the information of the pictures in Task 17, write a simple report text by referring to them. You may choose one of them. Do it individually.

Title

General Classification:

Description:

LET'S LISTEN AND SPEAK

OBSERVING

Task 19

Listen to the monologue entitled chocolate. Tick (✓) and write items that you want to know.

No	Things I want to know	✓
1	The content of the monologue.	
2		



3		
---	--	--

No	More things I want to know	√
1	...	
2	...	
3	...	

QUESTIONING

Task 20

Formulate relevant questions based on the items you want to know in Task 19. Then, provide your temporary answers for the questions. Number 1 has been done as the example.

No	Questions
1	What is the recording about?
2	...
3	...

No	Answers
1	...
2	...
3	...

COLLECTING, ANALYSING, COMMUNICATING

Task 21

Find the Indonesian words of the English words below. Then, pronounce after your teacher.

- | | |
|--|---|
| kernel (/ˈkɜːn ə l/) | : |
| liquor (/ˈlɪk.ə r /) | : |
| pharmaceutical (/ˌfɑː.məˈsuː.tɪ.k ə l/) | : |
| approximately (/əˈprɒk.sɪ.mət.li/) | : |
| interchangeably (/ˌɪn.təˈtʃeɪn.dʒə.bli/) | : |
| confectionery (/kənˈfek.ʃ ə n.ri/) | : |



Task 22

Listen to the recording entitled chocolate again and decide whether the statements are true or false. Write T if the statement is true and F if the statement is false. Correct the false statements. Then, report your work to your classmates. Number 1 has been done as the example.

No	Statements	T/F	Corrections
1	The extraction and processing of chocolate from cacao beans is a simple process.	F	The extraction and processing of chocolate from cacao beans is a lengthy and complex process.
2	The first stage of processing chocolate involves crushing the kernels into a paste.		
3	Cocoa butter cannot be used as cosmetic.		
4	Unsweetened chocolate contains 50 percent of sugar.		
5	Unsweetened chocolate is well-known as baking chocolate.		
6	Semisweet chocolate contains 15 percent chocolate liquor, 35 percent cocoa butter, and 40 percent sugar.		

Task 23

Listen to the monologue and complete the text below. Report your work to your classmates. Then, act it out in front of the class.

YEAST

The word "yeast" comes from the Sanskrit 'yas' meaning "to seethe or boil". Yeast is a living _____ (1) and is in the air around us. It is a



member of the fungus family and is a single celled fungi of which there are about 160 _____ (2) species. Baker's yeast as well as brewer's yeast belong to the *Saccharomyces cerevisiae* species. Louis Pasteur in the 1850's is credited with first discovering and understanding the _____ (3) process which led to the development and cultivation of the yeast we use today.

Baker's yeast, like baking powder or _____ (4), is used to leavened baked goods. The difference between these two leaveners is that baking powder or baking soda _____ (5) chemically to produce the carbon dioxide that makes the baked goods rise. Yeast, on the other hand, is a living organism and the carbon dioxide it produces is the result of the yeast feeding on the dough.

There are _____ (6) types of yeast used in baking. They are active dry yeast, rapid rise yeast, and instant dry yeast. Active dry yeast is the _____ (7) yeast which needs to be dissolved in warm water with a sprinkle of sugar to activate it. Rapid rise yeast contains a high concentration of _____ (8), so that it works very quickly. Instant yeast contains activators, so that the baker can add it straight to recipes without _____ (9). Instant yeast is not recommended for _____ (10) or frozen dough.

Adapted from: <http://www.joyofbaking.com/Yeast.html>

Task 24

Listen to the monologue in Task 23 again and answer the following questions orally.

1. What is yeast?
2. What is the difference between yeast and baking powder or baking soda?
3. Mention three types of yeast.
4. Tell your friends about active dry yeast.
5. What is instant yeast? Explain it.

Task 25

Below are some words taken from the text in Task 23. In pairs, match the words in Column A with their suitable meanings in Column B. Report your work to your classmates. Then, pronounce them after your teacher.



Column A

boil
living
fungus
discover
fermentation
cultivation
leaven
goods
single-celled
recommended

Column B

bersel satu
barang-barang
menemukan
mengembangkan
penanaman
hidup
jamur
direkomendasikan
merebus
fermentasi

CREATING

Task 26

Make a monologue about cheese based on the information provided in the box. Then, act it out in front of the class.

- ☉ Made from milk
- ☉ The colour is usually yellow or white
- ☉ Nutrition (amount per 1 slice): calories 113, total fat 9 g, protein 7 g
- ☉ How cheese is made: bring the milk up to temperature and add the starter culture, add a coagulant, form and mold the curd and drain the whey, salt the cheese, age the cheese
- ☉ There are 6 types of cheese usually used in baking: farmer and baker's cheeses, ricotta cheese, cream cheese, mozzarella cheese, cheddar cheese, parmesan cheese

LET'S HAVE HOMEWORK

Make a monologue video about one of patisserie ingredients that you usually use in baking. Find the information in the Internet. Do it individually.

LET'S SUM UP

In this unit, you learn:

1. Report text is a text which presents information about a general subject.

Generic structure: title, general classification, and bundles of specific information

Language Features: using simple present tense, general nouns, technical terms, relating verbs (to be: is, am, are) to describe features, and timeless present tense (e.g. often, usually, sometimes) to indicate usualness

2. Simple present tense

- a. Positive statement

Subject + Verb 1 / verb 1+(s/es) + Complement + Object + Adverb

- b. Negative statement

Subject + Don't/doesn't + Verb 1 + Complement + Object + Adverb

- c. Interrogative statement

Auxiliary + Subject + Verb 1 + Object + Adverb

- d. Passive voice

Subject + to be (is/are) + Verb 3/Past Participle

LET'S HAVE A REFLECTION

How much do you learn from this unit? Put a tick (✓) in the right box regarding how much you have learnt.

Aspects	Very much	Much	Little
I understand how to produce a report text both oral and written	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



I understand about noun phrase.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I understand about simple present tense.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I understand about passive voice.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I master vocabulary related to the ingredients and their information.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

LET'S HAVE FUN

Find some vocabularies about patisserie ingredients in the following puzzle. Look at the example.

A	T	Y	C	H	E	E	S	E	Y	O	P
D	F	H	U	B	S	U	G	A	R	B	E
F	L	O	U	R	S	Y	R	U	S	F	G
S	O	D	B	N	M	I	L	K	Y	R	G
A	G	F	I	N	D	E	R	E	R	U	P
L	I	T	Y	E	A	S	T	R	U	K	I
T	N	I	N	S	A	N	I	O	P	C	I
E	G	B	R	E	H	D	J	A	M	M	E
S	E	H	C	H	O	C	O	L	A	T	E
A	R	O	T	I	N	A	L	A	B	A	L
U	B	U	T	T	E	R	Y	D	O	U	G
S	O	U	P	I	Y	O	G	H	A	R	T
S	A	M	A	R	G	A	R	I	N	E	R

