

# Grocery Store Scavenger Hunt

**Many people believe that baking is a scientific process.**

Find out if this is true! Locate your bakery department and interview the baker.



## Interview Questions for Your Local Baker

- 1 Do you think science is involved with baking? Why or why not?
- 2 Have you ever baked something that did not turn out? For example, a lumpy cake or burnt bread? What factors caused the baked good to fail?
- 3 Why do you think it is important to measure properly when baking?
- 4 What causes breads, cakes, and cookies to rise?
- 5 What advice would you give to someone that is learning how to bake?

Remember to THANK your baker for his or her time!

**Challenge:** Discuss your baker's answers. How does each response relate to scientific concepts?

