

- What is baking? How is baking different from cooking?
- What are some essential baking techniques (e.g., measuring ingredients, mixing methods, kneading)?
- What are the key ingredients used in baking (e.g., flour, sugar, eggs, yeast, butter)?
- What are the scientific principles behind baking (e.g., leavening, gluten formation)?
- What are the different types of baked goods (bread, cakes, pastries, cookies)?
- How does baking reflect cultural traditions and values? What are some culturally significant baked goods?
- How can you make healthier baking choices? What are some healthy alternatives to traditional baking ingredients?
- How can baking be a creative and therapeutic activity?
- How has technology impacted baking (e.g., stand mixers, ovens, online recipes)?
- What are the future trends in baking? How might baking evolve in the future?