

Case Study 3: Baking Bread

Your client today (whose identity will be kept secret, for now...) is studying how the temperature yeast is stored at affects the rising of bread. They bought two identical jars of yeast, and stored one in the fridge and one in the refrigerator. Every two weeks (including week 0, before the yeasts were stored), they baked a batch of buns with each kind of yeast. They made sure each bun was 80 grams before baking, and measured the height, width, and weight of each bun after baking.

1. What additional questions do you have for the client? Do you have any concerns?

2. If you were analyzing this data to your own satisfaction, what would you do?

3. The client is now revealed! What would you suggest to the client to do?

Name: _____

Did you think any of the ideas for the client were reasonable and/or satisfactory? Why or why not?
