✅ Measuring & Ingredients Quiz · ANSWER KEY

Culinary 1 · Unit 2 · Level 2 (modified). 15 questions · 3 choices each · 1 point each.

Name: _____ Date: _____ Period: _____

Circle the best answer. You may have the questions read aloud.

1. 🌾 What does flour do for baked food? Gen ed #1

A. Gives structure | B. Makes it tender | C. Helps it rise

2. 🧈 What does fat do in a recipe? Gen ed #2

A. Helps it rise | **B. Makes it tender** | C. Gives structure

3. 🍗 What temperature must chicken reach inside? Gen ed #3

A. 145°F | B. 155°F | **C. 165°F**

4. 🌡️ What is the Temperature Danger Zone? Gen ed #4

A. 41°F to 135°F | B. 51°F to 150°F | C. 35°F to 135°F

5. 👵 Who is most likely to get sick from food? Gen ed #5

A. A volleyball team | **B. Older adults in a care home** | C. College students

6. 🥄 How many teaspoons are in 1 tablespoon? Gen ed #6

A. 3 | B. 4 | C. 6

7. 🥣 How many tablespoons are in 1 cup? Gen ed #7

A. 4 | B. 8 | **C. 16**

8. 🥛 How many ounces are in 1 cup? Gen ed #8

A. 8 | B. 12 | C. 16

9. 🥄 Which ingredient do you fluff, scoop, and level? Gen ed #9

A. Salt | **B. Flour** | C. Brown sugar

10. 🧈 Beat fat and sugar with a mixer until light and fluffy. This is called… Gen ed #10

A. Stirring | B. Whipping | **C. Creaming**

11. 🎂 Which flour has the least protein? Gen ed #11

A. Cake flour | B. Bread flour | C. Whole wheat flour

12. 🥛 A clear cup with a spout and lines is used to measure… Gen ed #12

A. Dry ingredients | **B. Liquid ingredients** | C. Spices

13. 🥄 Which are measuring spoon sizes? Gen ed #13

A. ¼ tsp, ½ tsp, 1 tsp, 1 Tbsp | B. ⅓ tsp, 2 tsp, 3 tsp | C. 1 cup, 2 cups, 3 cups

14. 🍬 Which ingredient adds sweet flavor and helps food turn brown? Gen ed #14

A. Flour | B. Salt | **C. Sugar**

15. 🍪 What is the FIRST step of the creaming method? Gen ed #15*

A. Stir in chocolate chips | **B. Beat fat and sugar** | C. Bake the cookies

Answers

1-A · 2-B · 3-C · 4-A · 5-B · 6-A · 7-C · 8-A · 9-B · 10-C · 11-A · 12-B · 13-A · 14-C · 15-B

Questions 1–14 are reworded from the gen ed "Quiz: Measuring, Cookies, Function of Ingredients" (15 questions, 4 choices), in the same order. Gen ed #15 is a picture question whose picture is a web link not in the export, so it was replaced with a creaming-method question from the cookies slides (*). Score: __ / 15.