✅ Quick Breads Quiz · ANSWER KEY

Culinary 1 · Unit 3 · Level 2 (modified). 12 questions · 3 choices each · 1 point each.

Name: _____ Date: _____ Period: _____

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

1. ⚡ What makes quick breads rise? Gen ed #12

A. Yeast

B. Baking soda and baking powder

C. Ice

2. ⬆️ What does a leavening agent do? Gen ed #13

A. Makes food salty

B. Makes food cold

C. Makes food rise

3. 🚫 When you make muffins, you should… Gen ed #4

A. Not overmix

B. Mix for 10 minutes

C. Use a blender

4. 🧁 Overmixed muffins are… Gen ed #9

A. Soft and round

B. Extra sweet

C. Tough, with tunnels and peaks

5. 🪥 How can you tell a muffin is done? Gen ed #5

A. It smells like soap

B. A toothpick comes out clean

C. It is still wet

6. 🍴 Which tool cuts cold butter into flour? Gen ed #6

A. Pastry blender

B. Whisk

C. Ladle

7. 🧈 Mixing solid fat into flour until it looks like peas is called… Gen ed #7

A. Creaming

B. Cutting in

C. Kneading

8. 🧪 Baking soda needs what to make bubbles? Gen ed #14

A. An acid

B. Ice water

C. Salt

9. ✌️ Baking powder is… Gen ed #15

A. A kind of flour | B. A kind of sugar | **C. Double acting**

10. 🟫 A scone or biscuit is done when it is… Gen ed #16

A. Still white | **B. Golden brown** | C. Black

11. 🥄 How many tablespoons are in 1 cup? Gen ed #2

A. 3 | B. 8 | **C. 16**

12. 🌾 How do you measure flour? Gen ed #3

A. Fluff, scoop, level | B. Pack it down hard | C. Shake the cup

Answers

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

Reworded from the gen ed “Quiz: Quick Breads”. Picture question #1 (bench scraper) left out; #8 and #10 'all of the above' items folded into #9. Score: __ / 12.