✅ Yeast Breads Quiz · ANSWER KEY

Culinary 1 · Unit 4 · 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. 🌡️ Yeast wakes up in water that is… Gen ed #1

A. Ice cold | **B. 110°F to 120°F** | C. Boiling

2. 🍬 What do you add to the water to feed the yeast? Gen ed #2

A. Salt | B. Baking soda | **C. Sugar**

3. 🍕 The leavening agent in pizza dough is… Gen ed #3

A. Yeast | B. Baking powder | C. Eggs

4. ⏰ Letting dough rest and rise is called… Gen ed #8

A. Creaming | B. Folding | **C. Proofing**

5. 🤲 Pushing, folding, and turning dough is called… Gen ed #9

A. Proofing | **B. Kneading** | C. Sifting

6. 🧂 Which is TRUE about salt? Gen ed #10

A. Salt slows yeast down | B. Salt helps yeast grow | C. Salt is food for yeast

7. 🚫 Where should the salt go? Gen ed #11

A. In the yeast water | **B. In with the flour** | C. On the floor

8. 🪝 Which mixer tool kneads bread dough? Gen ed #12

A. Dough hook | B. Wire whip | C. Flat beater

9. 🌡️ The Danger Zone is… Gen ed #5

A. 0°F to 32°F | B. 200°F to 300°F | **C. 41°F to 135°F**

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

A. 6 | **B. 3** | C. 16

11. 🥣 How many tablespoons are in 1 cup? Gen ed #14

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

12. ⚖️ How many ounces are in 1 cup? Gen ed #15

A. 8 | B. 16 | C. 3

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: Yeast Breads". Picture question #13 (bench scraper) and #4 (gloves, all of the above) left out. Score: __ / 12.