✅ Yeast Breads Quiz

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…

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

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

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

3. 🍕 The leavening agent in pizza dough is…

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

4. ⏰ Letting dough rest and rise is called…

A. Creaming | B. Folding | C. Proofing

5. 🤲 Pushing, folding, and turning dough is called…

A. Proofing | B. Kneading | C. Sifting

6. 🧂 Which is TRUE about salt?

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

7. 🚫 Where should the salt go?

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

8. 🪝 Which mixer tool kneads bread dough?

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

9. 🌡️ The Danger Zone is…

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?

A. 6 | B. 3 | C. 16

11. 🥣 How many tablespoons are in 1 cup?

A. 8 | B. 3 | C. 16

12. ⚖️ How many ounces are in 1 cup?

A. 8 | B. 16 | C. 3