✅ Milk, Dairy & Eggs Quiz · ANSWER KEY

Culinary 1 · Unit 9 · 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. 💪 Protein is important because it… Gen ed #11

A. Lubricates joints | **B. Builds and repairs muscle** | C. Makes you sleepy

2. 🐔 What decides the color of an egg? Gen ed #4

A. What the chicken eats | B. Where the egg is laid | **C. The breed of the chicken**

3. 🔻 Eggs go in the fridge with… Gen ed #3

A. The pointy end down | B. The big end down | C. No carton

4. 🫧 The smaller the air cell, the… Gen ed #5

A. Older the egg | B. Bigger the yolk | **C. Fresher the egg**

5. ⚪ What is the albumen? Gen ed #6

A. The yolk | **B. The egg white** | C. The shell

6. 🪢 The white cords that hold the yolk in the center are the… Gen ed #7

A. Chalazae | B. Albumen | C. Air cell

7. 🟡 The yolk is the yellow part of the egg. Gen ed #1

A. False | **B. True** | C. Only in brown eggs

8. 💧 An egg cooked in simmering water, out of the shell, is… Gen ed #8

A. Poached | B. Fried | C. Shirred

9. 🔥 An egg baked in the oven is… Gen ed #9

A. Poached | B. Soft boiled | **C. Shirred**

10. 🥛 Milk heated to kill harmful germs is… Gen ed #12

A. Homogenized | **B. Pasteurized** | C. Frozen

11. 🌀 Milk mixed so the fat won't separate is… Gen ed #13

A. Pasteurized | B. Sweetened | **C. Homogenized**

12. 🔥 Cook milk on low heat because it… Gen ed #14

A. Scorches and burns | B. Freezes | C. Gets sweeter

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 on Eggs, Milk & Cheese”. #1 reworded as a true statement; #2 (same as #4), #10 ('all are functions'), #15 (sink test) left out. The sink test is in the deck and notes. Score: __ / 12.