✅ Milk, Dairy & Eggs Quiz

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…

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

2. 🐔 What decides the color of an egg?

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

3. 🔻 Eggs go in the fridge with…

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

4. 🫧 The smaller the air cell, the…

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

5. ⚪ What is the albumen?

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

6. 🪢 The white cords that hold the yolk in the center are the…

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

7. 🟡 The yolk is the yellow part of the egg.

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

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

A. Poached | B. Fried | C. Shirred

9. 🔥 An egg baked in the oven is…

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

10. 🥛 Milk heated to kill harmful germs is…

A. Homogenized | B. Pasteurized | C. Frozen

11. 🌀 Milk mixed so the fat won't separate is…

A. Pasteurized | B. Sweetened | C. Homogenized

12. 🔥 Cook milk on low heat because it…

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