

Adventures in Food and Nutrition! © 2012
Chapter 19: Bountiful Breads—Interactive Quiz Questions

- _____ 1. An example of an unleavened bread is a _____.
- A. bagel
 - B. tortilla
 - C. muffin
 - D. biscuit
- _____ 2. Baking powder and baking soda are leavening agents in quick breads.
- A. true
 - B. false
- _____ 3. Leavening agents produce a gas called *nitrogen dioxide*.
- A. true
 - B. false
- _____ 4. Yeast breads take longer to rise than quick breads.
- A. true
 - B. false
- _____ 5. A sticky, elastic protein that forms when flour is mixed with liquid is called _____.
- A. gluten
 - B. leaven
 - C. dough
 - D. batter
- _____ 6. Which of these ingredients will cause baking soda to form the gas needed to leaven bread?
- A. Water.
 - B. Milk.
 - C. Yogurt.
 - D. All the above.
- _____ 7. An example of a quick bread is a _____.
- A. waffle
 - B. bagel
 - C. tortilla
 - D. None of the above.
- _____ 8. Which ingredient helps to emulsify the ingredients in bread?
- A. Flour.
 - B. Sugar.
 - C. Eggs.
 - D. Oil.

Name _____ Date _____

- _____ 9. Which ingredient helps make bread tender?
- A. Flour.
 - B. Eggs.
 - C. Fat.
 - D. All the above.
- _____ 10. Which ingredients are needed to form gluten?
- A. Flour and liquid.
 - B. Flour and a leavening agent.
 - C. Sugar and oil.
 - D. Flour and sugar.