

CB Practice Test Questions and Answers

1. What is blind baking?

- A) Baking with the oven door open
- B) Baking a crust without filling to prevent sogginess
- C) Baking at a lower temperature for longer time
- D) Adding extra flour to the dough

2. What is cross-contamination?

- A) The process of mixing ingredients
- B) The transfer of bacteria between food, surfaces, or hands
- C) Using different utensils for baking
- D) Bacteria naturally forming in dough

3. How does fat affect baked goods?

- A) It increases gluten strength
- B) It adds tenderness and moisture
- C) It speeds up yeast fermentation
- D) It prevents dough from rising

4. Why is steam used in baking bread?

- A) To make the bread softer
- B) To create a crisp crust and promote oven spring
- C) To increase yeast activity
- D) To prevent gluten development

Answers: 1-B 2-B 3-B 4-B

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