

Certified Artisan Baker Practice Test Questions and Answers

1. What is the key difference between artisan bread and commercial bread?

- A) Price only
- B) Handcrafted techniques, quality ingredients, and longer fermentation
- C) Size of the loaf
- D) Packaging methods

2. What role does gluten development play in artisan bread making?

- A) No importance
- B) Creates structure and texture through proper kneading and fermentation
- C) Only affects color
- D) Determines shelf life only

3. What is the purpose of using a sourdough starter in artisan baking?

- A) Speed up baking process
- B) Provide natural leavening and develop complex flavors
- C) Reduce ingredient costs
- D) Improve packaging appearance

4. What temperature range is ideal for proofing most artisan bread doughs?

- A) 40-50°F (4-10°C)
- B) 75-85°F (24-29°C)
- C) 120-130°F (49-54°C)
- D) 200°F (93°C)

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

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