

Certified Baker Practice Test Questions and Answers

1. What is the primary function of gluten in bread making?

- A) Add sweetness
- B) Provide structure and elasticity to dough
- C) Increase moisture content
- D) Enhance color

2. What temperature should be maintained for proper yeast fermentation?

- A) 32-40°F (0-4°C)
- B) 75-85°F (24-29°C)
- C) 120-130°F (49-54°C)
- D) 200°F (93°C)

3. What is the purpose of the "autolyse" method in bread making?

- A) Speed up baking time
- B) Allow flour and water to rest and develop gluten naturally
- C) Increase sugar content
- D) Add preservatives

4. What does "oven spring" refer to in baking?

- A) Oven maintenance schedule
- B) The rapid rise of dough when first placed in a hot oven
- C) Spring cleaning of ovens
- D) Temperature adjustment mechanism

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

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