

Cake Making & Sandwich Making

Unit Test

Name: _____ Grade: _____ Date: _____

Instructions: Answer ALL questions in the spaces provided on this worksheet. Read each question carefully before responding. Marks awarded are shown in brackets ().

1. What are two methods use to prepare cakes? (2)

2. What is the function on flour in cake making? (2)

3. How can you correct a cake mixture that has curdled? (2)

4. Read each statement and determine if the statement is true or false.

- | | | | |
|---|------|-------|-----|
| a. Sandwiches can be prepared ahead of time. | True | False | |
| b. Lettuce is a popular sandwich filling. | True | False | |
| c. A multi-decker sandwiches has two slices of bread. | True | False | (3) |

5. The parts of a sandwich are _____, _____ and _____. (3)

6. Why is cheese, vegetables, meats, etc. called fillings? (2)

7. Give two suitable choices for breads to be used in sandwich making. (2)

8. A small cold open faced sandwich is known as _____. (1)

9. A deep fried sandwich is an example of a _____ sandwich. (1)

10. This open faced sandwich is a popular lunch item. _____ (1)

11. Small sandwiches are suitable for use as _____. (1)