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)

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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)

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