

## Chapter 14 Practice Test

Write the term from column B that completes the sentence in column A.

A	B
1. A change in colour is an example of _____.	a) yeast
2. An example of a raising agent is _____.	b) chemical change

3. Decide whether each of the following statements is true or false. If it is false, rewrite it to make it true.

a) **True/False** When vinegar is added to milk a solid is formed.

\_\_\_\_\_

b) **True/False** Light cannot be produced in a chemical reaction.

\_\_\_\_\_

c) **True/False** The colour of a substance stays the same in a chemical change.

\_\_\_\_\_

4. Each of the following is an example of a chemical reaction. Underline the part of the sentence that shows that a chemical reaction has taken place.

a) Pancakes change colour from white to brown when they are cooked.

b) Baking soda fizzes when vinegar is added to it.

c) A burning candle produces light as it burns.

d) Milk separates into curds (lumps) and whey (liquid) when lemon juice is added.

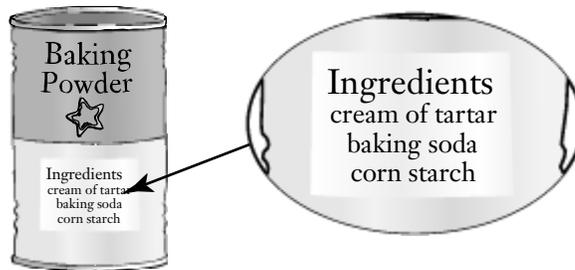
e) Yeast in a bread mix releases carbon dioxide bubbles when it is mixed.

5. Is corn starch an example of a raising agent? YES NO Explain.

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6.



a) Which of these ingredients combine to make a cake rise?

\_\_\_\_\_ and \_\_\_\_\_

b) What gas does baking powder release into the cake batter that causes it to rise? \_\_\_\_\_

c) What would happen to the cake if the baker forgot to add baking powder to the cake batter?

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7. Underline any ingredients that you think will cause the mint chocolate chip cookies to rise.

*Mint Chocolate Chip Cookies*

*Ingredients*

- 115 g flour
- 2 mL salt
- 100 g butter, softened (1 stick)
- 60 g brown sugar
- 60 g white sugar
- 2.5 mL peppermint extract
- 2.5 mL baking powder
- 1 large egg
- 175 g mint chocolate chips (1 package)

8. What do you think would happen if you forgot to add the sugar to the cookie dough?

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9. Why is it important to measure each ingredient when you are cooking?

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