

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.

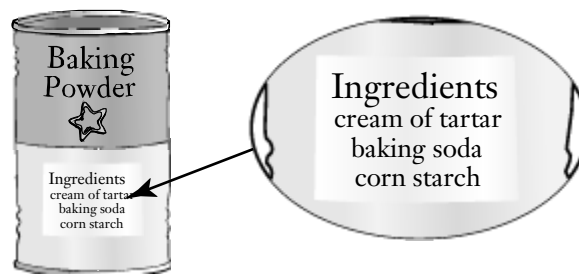
e) Yeast in a bread mix releases carbon dioxide bubbles when it is mixed.

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

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?

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

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

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

Ingredients

- 115 g flour
- 2 mL salt
- 100 g butter, softened (1 stick)
- 60 g brown sugar
- 60 g white sugar

Mint Chocolate Chip Cookies

- 2.5 mL peppermint extract
- 2.5 mL baking powder
- 1 large egg
- 175 g mint chocolate chips (1 package)