

Chapter 14 Test

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

A	B
1. Baking soda is a(n) _____.	a) acid
2. Vinegar is a(n) _____.	b) base

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** Cream of tartar and corn starch react to produce carbon dioxide bubbles.

b) **True/False** As yeast grows it produces carbon dioxide.

c) **True/False** Yeast needs water, air, and sunlight to grow.

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) White sugar turns brown when it is burned on a stove.

b) An Alka-seltzer™ tablet fizzes when it is dropped into a glass of water.

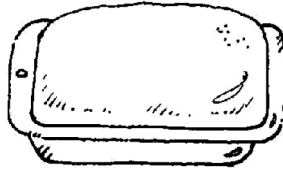
c) A burning candle releases heat as it burns.

d) Baking soda changes the colour of purple cabbage juice from purple to yellow.

e) Baking powder in pancake mix releases carbon dioxide bubbles when it is heated.

5. Is changing the oil in your car a chemical change? YES NO Explain.

- 6. a)** What living organism would a baker use to make this loaf of bread rise?



- b)** What gas does this living organism release into the bread dough that caused it to rise?

- c)** What would happen to the bread if the baker forgot to add this living organism to the bread dough mixture?

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

- 8.** What do you think would happen if you added 10 mL of salt to your cookie dough recipe?

Chocolate Chip Cookies

Ingredients

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

- 9.** Why is it important to use the exact amounts of each ingredient when you are cooking?