

Name _____ Date _____

Weekly Test Lesson 3

Read the passage. Then answer the questions.

On the Rise

Did you ever wonder how breads, pizza crusts, cookies, and other foods rise, or grow, when they are put in the oven? It can't be the heat of the oven alone that causes this change. Otherwise, anything put in a warm oven would grow. The reason certain foods rise when baked is that a leavening agent was used. Leavening agents are key ingredients in many recipes.



A leavening agent is something used to lighten dough or batter. Leavening agents create air, steam, or carbon dioxide gas in the mixture. These substances cause the dough or batter to rise. Leavening agents give cakes and other foods their light, fluffy texture. Probably the most well-known leavening agents are baking powder and yeast. However, baking soda is also used to leaven. Beaten eggs or egg whites are leavening agents, too.

Name _____ Date _____

Reading



The use of baking powder dates back to the early nineteenth century. When it was invented, it was thought to have changed the course of American cooking. Before baking powder, batters could be unpredictable. They came out differently each time. With baking powder, bakers could better predict how their baked goods would come out of the oven. Baking powder works quickly. The oven's heat releases the full force of the leavening gases. This release causes the batter to rise. Baking powder should be stored in an airtight container. It should be replaced at least twice a year. Otherwise, it can lose its effectiveness. You don't want your batter to fall flat.

Yeast is another common leavening agent. It is used primarily in breads. Yeast is a living thing. It is a tiny fungus. It lives best in a warm, moist environment. Unlike fast-acting baking powder, yeast works more slowly. It attacks the flour. Over time, the yeast changes the flour. The dough develops a good texture and flavor. Bakers let their dough rise before baking. This time lets the yeast work. The dough may double in size. Then it continues to rise when baked. Yeast should be stored in a cool, dry place. Pay attention to the expiration date on the yeast. The yeast may not work well after this date.

Baking soda can also be a leavening agent. It must be mixed with something acidic. Buttermilk and lemon juice are acidic. When mixed, a reaction produces gases. These gases make the batter rise. Beaten eggs or egg whites also cause batters to rise. They enclose air. The air forces the batter to expand in the oven's heat.

The next time you see a dish baking, take a look. Is it on the rise? If it is, then baking powder, yeast, baking soda, or eggs are likely in the recipe. Our foods would be very different without these leavening agents.

Name _____ Date _____

Reading

- 1 Read the sentences from the passage.

The use of baking powder dates back to the early nineteenth century. When it was invented, it was thought to have changed the course of American cooking. Before baking powder, batters could be unpredictable. They came out differently each time. With baking powder, bakers could better predict how their baked goods would come out of the oven.

What does the word course **most likely** mean?

- (A) path
 (B) class
 (C) cycle
 (D) racetrack
- 2 Which of the following explains how baking powder causes batter to rise?
- (A) The baking powder gives off gases when heated.
 (B) The baking powder is stored in an airtight container.
 (C) The baking powder affects how light and fluffy the food is.
 (D) The baking powder helps bakers predict how the foods will come out.
- 3 Mark the boxes to show which leavening agent causes each effect. Some rows may have more than one correct answer.

	Baking Powder	Yeast	Baking Soda
Produces gas when mixed with something acidic			
Attacks and changes the flour			
Causes dough or batter to rise			

Name _____ Date _____

Reading

- 4 Read the paragraph from the passage.

Baking soda can also be a leavening agent. It must be mixed with something acidic. Buttermilk and lemon juice are acidic. When mixed, a reaction produces gases. These gases make the batter rise. Beaten eggs or egg whites also cause batters to rise. They enclose air. The air forces the batter to expand in the oven's heat.

The author uses a word that means “a process in which substances change.” Which word in the paragraph is closest to this meaning?

- (A) agent
 - (B) beaten
 - (C) reaction
 - (D) produces
- 5 This question has two parts. First, answer part A. Then, answer part B.

Part A

If a leavening agent were left out of bread's ingredients, what would **most likely** be the result after baking?

- (A) The bread would disappear.
- (B) The bread would fall apart.
- (C) The bread would explode.
- (D) The bread would be flat.

Part B

Read the paragraph from the passage. Underline the **two** sentences that **best** support the answer to part A.

A leavening agent is something used to lighten dough or batter. Leavening agents create air, steam, or carbon dioxide gas in the mixture. These substances cause the dough or batter to rise. Leavening agents give cakes and other foods their light, fluffy texture. Probably the most well-known leavening agents are baking powder and yeast. However, baking soda is also used to leaven. Beaten eggs or egg whites are leavening agents, too.

Name _____ Date _____

6 How do the photographs add to your understanding of the passage?

Name _____ Date _____

Writing

7 Choose the sentence that is written correctly.

- (A) “Please find a partner said Mrs. Munoz.”
- (B) “Please find a partner, said Mrs. Munoz.”
- (C) “Please find a partner” said Mrs. Munoz.
- (D) “Please find a partner,” said Mrs. Munoz.

8 Read the sentences.

“Get some sleep” said Dad. “Tomorrow is the big day”.

What revisions are needed to correct the sentences?

- (A) “Get some sleep,” said Dad. “Tomorrow is the big day.”
- (B) “Get some sleep” said Dad “Tomorrow is the big day.”
- (C) “Get some sleep,” said Dad. Tomorrow is the big day.”
- (D) “Get some sleep said Dad. Tomorrow is the big day”.

9 Which sentence uses correct punctuation?

- (A) “Beth said I know how to solve the problem now.”
- (B) Beth “said I know how to solve the problem now.”
- (C) Beth said, “I know how to solve the problem now.”
- (D) Beth said, “I know how to solve the problem now”.

10 Allison is writing a story about a family’s trip to the beach. She wants to revise the draft to eliminate errors and make the writing better. Read the draft of the beginning of her story. Underline the **two** words that are spelled incorrectly.

To Mia’s delight, her Uncle Mateo had decided to take them to the beach for the day. Mia and Daniel scooped out handfuls of sand and dug a deep hole in front of them. “Let’s see how big you two can bild a castle,” said Uncle Mateo. Mia filled a bucket with sand. She made sure it was packed tite and then turned it over. She and Daniel did this several times, trying to make their castle reach the sky.