Ice Cream Trivia

Choose one answer per question. Circle A, B, C, or D.

1. Which flavor is traditionally extracted from the cured pods of an orchid?
   A. Vanilla
   B. Cocoa
   C. Peppermint
   D. Cinnamon

2. Which ingredient supplies the fat naturally present in cream-based dairy ice cream?
   A. Ice crystals
   B. Table salt
   C. Milkfat
   D. Air

3. Which frozen treat puts a flat layer of ice cream between two cookies or wafers?
   A. A scoop in a waffle cone
   B. An ice cream sandwich
   C. A molded ice pop
   D. An ordinary milkshake

4. Which ingredient forms the ice crystals in a frozen scoop?
   A. Milk proteins
   B. Air
   C. Vanilla
   D. Water

5. What gas mixture is normally incorporated while ice cream is whipped and frozen?
   A. Pure oxygen
   B. Air
   C. Helium
   D. Steam

6. What makes the just-churned dessert more solid in the next production step?
   A. Continued freezing in a colder hardening stage
   B. Leaving it uncovered in a warm room
   C. Adding liquid water at room temperature
   D. Removing it from the freezer as its only step

7. Which crystal size generally gives ice cream a smoother mouthfeel?

A. The size has no effect at all.
B. A few very large ice crystals
C. Ice crystals large enough to count by sight
D. Many small ice crystals

8. Besides adding sweetness, how does dissolved sugar usually affect the freezing point of an ice cream mix?

A. It removes all the water from the mix.
B. It raises the freezing point above room temperature.
C. It lowers the freezing point.
D. It has no effect on freezing.

9. Which storage habit is most likely to encourage a coarse, icy texture?

A. Letting the ice cream warm and refreeze repeatedly
B. Keeping the tub steadily frozen
C. Limiting the time the tub spends on the counter
D. Putting the tub back promptly after serving

10. What does a scraper blade do at the cold wall of a batch freezer?

A. It removes all the air bubbles before freezing.
B. It prevents the wall from getting cold.
C. It separates all the sugar from the mix.
D. It removes the mix that freezes onto the wall.

11. What is the term for the percentage increase in ice cream volume caused by air incorporated during freezing?

A. Evaporation
B. Proofing
C. Overrun
D. Dilution

12. Why does a scoop still contain some unfrozen water at a typical serving temperature?

A. The water in ice cream cannot form ice under any conditions.
B. Dissolved ingredients lower the freezing point of the remaining liquid.
C. Frozen ice crystals generate enough heat to melt all the water around them.
D. Air bubbles permanently convert the water into sugar.

13. Two tubs hold equal volumes made from the same mix, but one has more overrun. Which tub usually weighs less before packaging is counted?

A. Volume cannot be used to compare the two tubs at all.
B. The tub with less overrun
C. They necessarily weigh the same.
D. The tub with more overrun

14. A liter of mix yields 1.5 liters of finished ice cream. What is the approximate volume overrun?

A. 50%
B. 33%
C. 100%
D. 150%

15. A full measuring cup of mix weighs 240 g. The same volume of finished ice cream weighs 160 g. Ignoring the cup, what is the overrun by weight?

A. 33%
B. 25%
C. 50%
D. 80%