Quiz:

WHO WANTS TO BE A MILLIONAIRE's shortbread?

SU Scotland

THE WEE CELEBRATION

ROUND ONE:

QUESTION OF BAKING...

Question: 1

In what decade was sliced bread first sold?

- ☐ **a.** 1890s
- ☐ **b.** 1920s
- ☐ **c** 1940s
- ☐ **d.** 1960s

Question:

2

A whole loaf of bread was preserved for nearly 2000 years by the eruption of Mount Vesuvius in Pompeii?

- ☐ **e.** True
- ☐ **f.** False

Question: 3

What distinctive ingredient do Baklava and Medovik have in common?

- ☐ **g.** Cheese
- ☐ **h.** Honey
- ☐ **i.** Nuts
- ☐ **j.** Filo Pastry

Question:

4

Debuted in 1930, white chocolate was invented by which world-famous company?

- ☐ **k.** Mars Wrigley Confectionery
- ☐ **l.** Ferrero Group
- ☐ **m.** Nestle
- ☐ **n.** Lindt & Sprüngli AG

Question:

5

In which continent was chocolate invented?

- ☐ **o.** Africa
- ☐ **p.** Asia
- ☐ **q.** Europe
- ☐ **r.** South America

Question:

6

What popular British treat was officially declared a cake by a tribunal in 1991?

Question:

7

What do you do to a Bagel before you put it in the oven?

Question:

8

Which baking accessory shares its name with the term used in golf to refer to the area of well-trimmed grass surrounding the green?

Question:

9

What country do Danish pastries come from?

Question:

10

Which city was pizza invented in?

ROUND TWO:

TECHNICAL CHALLENGE

GUESS THE BAKED GOODS FROM THE INGREDIENTS LIST...

Question:

1

- Condensed Milk
- Brown Sugar
- Butter

Question:

2

- Butter or margarine
- Caster Sugar
- Eggs
- Self-raising flour

Question:

3

- Butter
- Flour
- Eggs
- Cream
- Caster Sugar
- Chocolate

Question:

4

- Egg Whites
- Caster Sugar

Question:

5

- Eggs
- Chocolate
- Cream
- Caster Sugar

Question:

6

- Oats
- Butter
- Brown Sugar
- Golden Syrup

Question: 7

- Digestive Biscuits
- Butter
- Vanilla
- Cream Cheese
- Icing Sugar
- Cream

Question:

8

- Digestive Biscuits
- Butter
- Chocolate
- Golden Syrup
- Marshmallows
- Icing Sugar
- Raisins (optional)

Question:

9

- Chocolate Chips
- Sugar
- Egg
- Butter
- Vanilla Extract
- Flour
- Bicarbonate of Soda

Question:

10

- Flour
- Water
- Yeast
- Salt

ROUND THREE:

AROUND THE WORLD IN BAKING DAYS...

Question:

1

What's the Italian name for their Easter Pie, that's literally (not literally) bursting with ham, eggs and cheese?

Question:

2

Which Portuguese pastry was invented by monks at the Jeronimos Monastery in Santa Maria de Belem in the 18th Century?

Question:

3

What is a “Cruffin”?

Question:

4

Which Spanish sweet treat is thought to have been invented by Shepherds?

Question:

5

Which German baked good is sometimes used in wedding ceremonies to represent undying love and ‘tying the knot’?

Question:

6

What sweet treat does the White Witch offer to Edmund in the Lion the Witch and the Wardrobe?

Question:

7

What sweet baked good has a famously long-lasting shelf life due to its being ‘fed’ by alcohol?

Question:

8

What sweet treat is thought to have originated in Gouda when, at the end of the day, bakers would use leftovers to lap up a syrup as a treat?

Question:

9

What steamed cuisine from China is renowned for being light and fluffy?

Question:

10

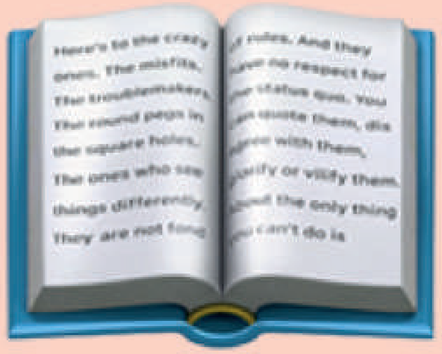
Which Louisiana pastry loosely translates to the word “fritter” in English, and features in the Princess and the Frog?

BONUS ROUND 1:

EMOJI DINGBATS

Question:

1


Here's to the crazy
ones. The misfits.
The troublemakers.
The round pegs in
the square holes.
The ones who see
things differently.
They are not fond
of rules. And they
have no respect for
the status quo. You
can quote them, disagree with them,
glorify or vilify them.
About the only thing
you can't do is

Question:

2

Question:

3 π

Question:

4

Question:

5

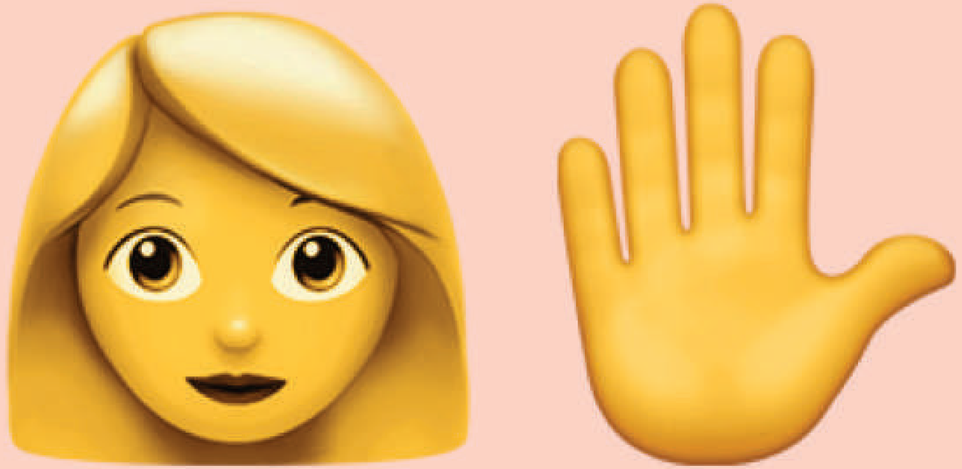
Question:

6

Question: 7

Question:

8

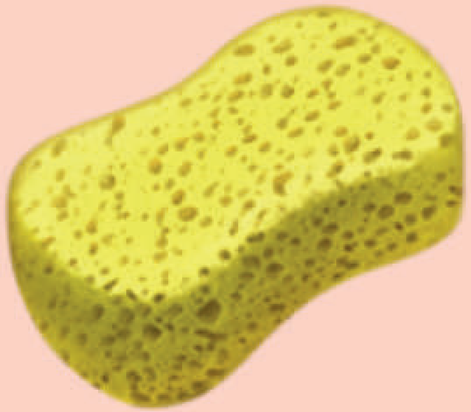


Question:

9

Question:

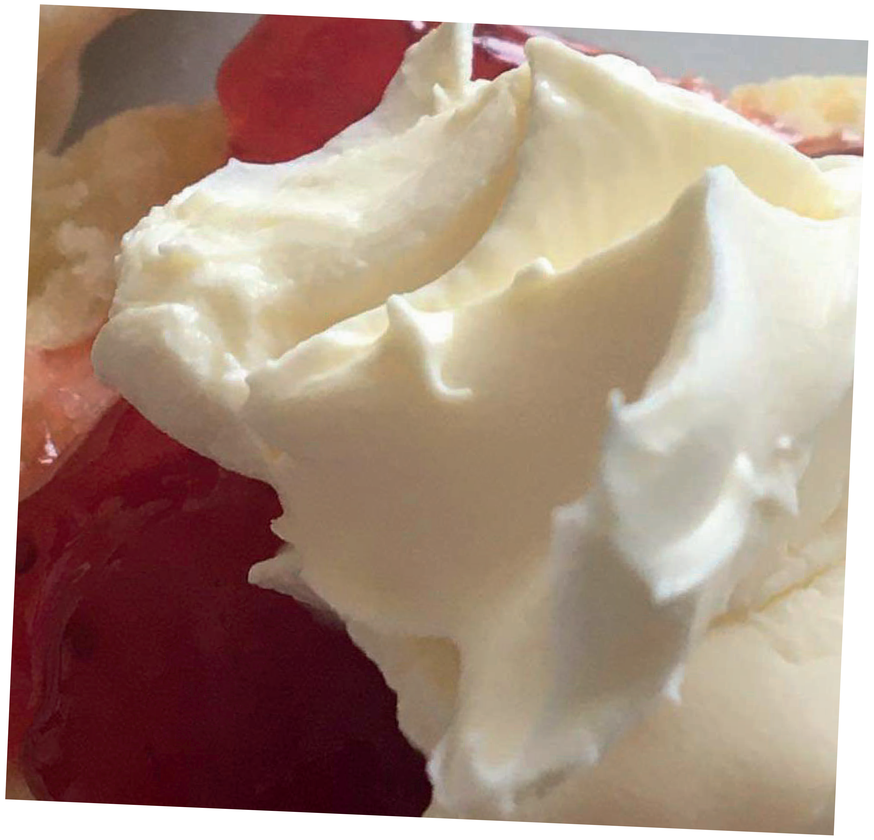
10



BONUS ROUND 2:

PICTURES

Question: 1



Question: 2

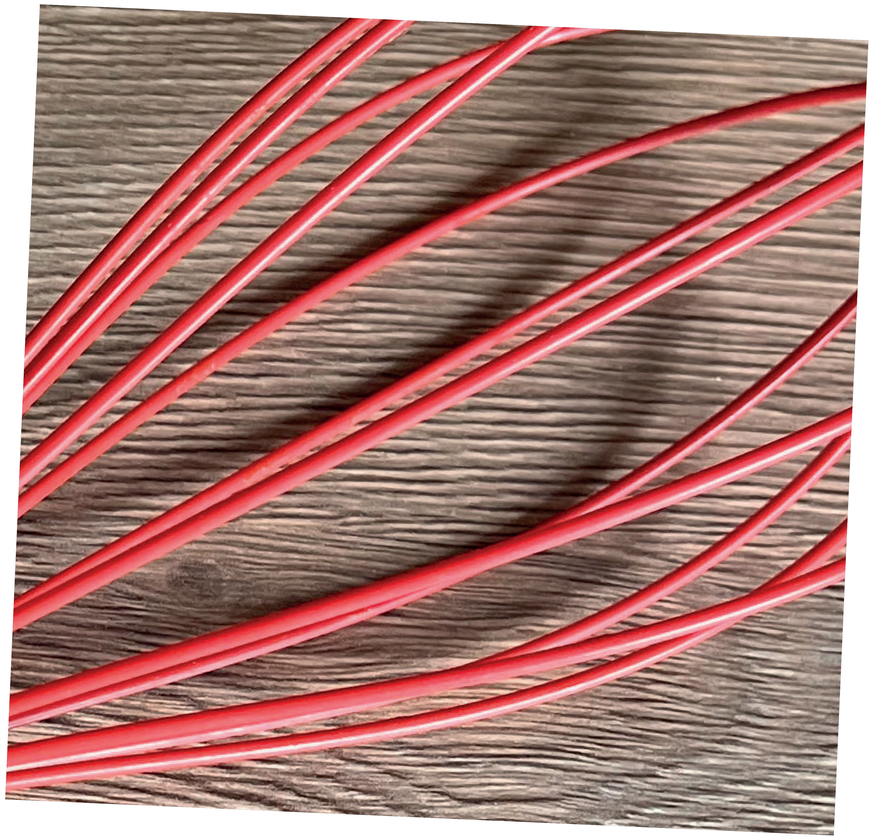
Question: 3

Question: 4

Question: 5

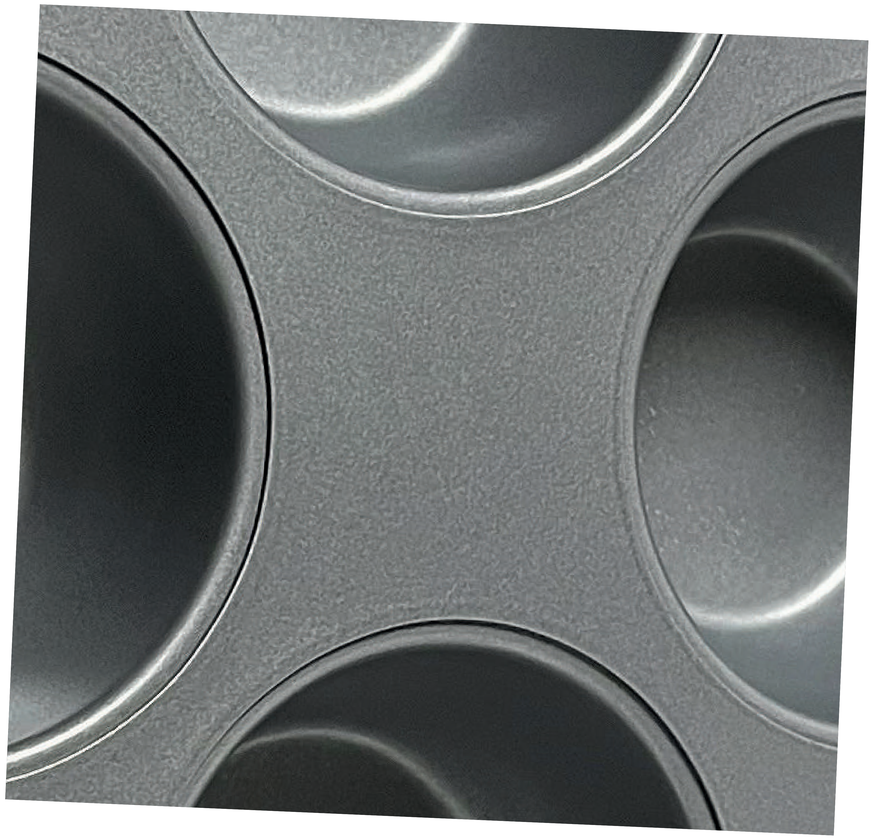
Question: 6

Question: 7



Question:

8



Question:

9

Question:

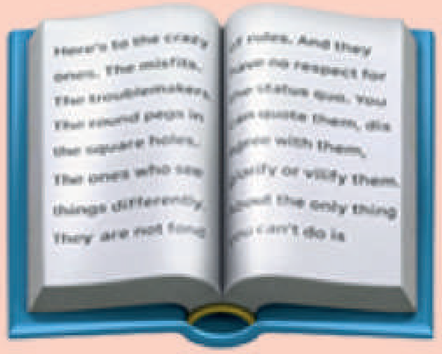
10

BONUS ROUND 1:

ANSWERS

Question:

1



BREAD ROLL

Question:

2

PASTRY

Question:

3 π

BANOFFEE PIE

Question:

4

BLACK FORREST GATEAU

Question:

5

PAIN AU CHOCOLAT

Question:

6

BATTER

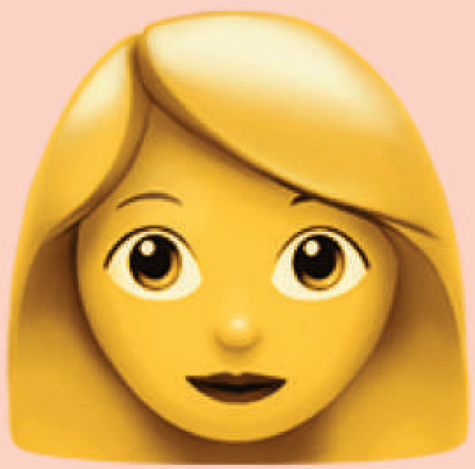
Question:

7

DOUGH

Question:

8



LADY FINGERS

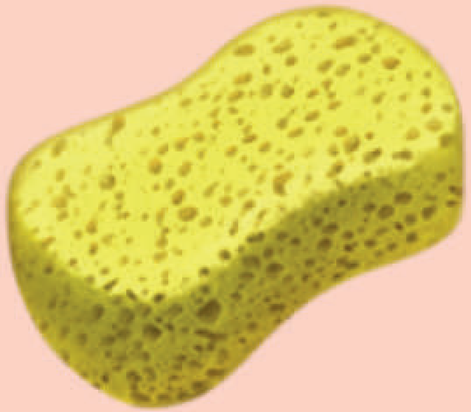
Question:

9

MACARON

Question:

10



VICTORIA SPONGE

BONUS ROUND 2:

ANSWERS

Question:

1

scones
with jam
& cream

Question: 2

pain au raisin

Question:

3

churros

Question: 4

gingerbread house

Question: 5

sourdough loaf

Question: 6

wooden spoon

Question: 7

whisk

Question:

8

muffin tin

Question:

9

rolling pin

Question:

10

cookie cutter