

## Bread Around the World Trivia: Questions, Answers, and Facts Printable Trivia Pack

Bread Around the World trivia highlights how cultures across the globe have shaped distinctive breads from local grains, cooking methods, and culinary traditions. From pita and naan to sourdough and rye, bread reflects migration, trade, religion, and everyday life in ways that are both familiar and remarkably diverse.

### HARD BREAD AROUND THE WORLD TRIVIA

1. In what year did UNESCO add the traditional craftsmanship and culture of baguette bread to its Intangible Cultural Heritage list?

Answer: 2022

2. Lavash from Armenia joined UNESCO's Intangible Cultural Heritage list in which year?

Answer: 2014

3. The multinational UNESCO inscription covering flatbread making and sharing culture in Azerbaijan, Iran, Kazakhstan, Kyrgyzstan, and Turkey dates to what year?

Answer: 2016

4. Who patented the first automatic pop-up bread toaster in 1919?

Answer: Charles Strite

5. Which ancient wheat species is identified as one of the earliest domesticated grains used for bread?

Answer: einkorn

6. Name the early domesticated grain noted as another staple in ancient bread making alongside the oldest wheats.?

Answer: emmer wheat

7. During fermentation, which gas helps bread dough expand?

Answer: carbon dioxide

8. Semolina flour is milled from which grain?

Answer: durum wheat

9. Some Italian breads and pasta doughs commonly rely on which ingredient?

Answer: semolina

10. Roti is usually cooked on what kind of flat griddle?

Answer: tawa

11. Khobz often bakes into what loaf shape before being cut horizontally for filling?

Answer: a round loaf

12. Which Armenian bread term names a leavened loaf marked by long finger-drawn ridges?

Answer: matnakash

13. Broa is a traditional cornbread from which country?

Answer: Portugal

14. Coppia ferrarese is a twisted bread specialty tied to which Italian city?

Answer: Ferrara

#### FUNNY BREAD AROUND THE WORLD TRIVIA

1. If a bagel could thank one language for ushering its name into English, which language would get the credit?

Answer: Yiddish.

2. Naan keeps it wonderfully direct: its name comes from a Persian word meaning what?

Answer: Bread.

3. Ciabatta sounds chic, but its Italian name literally means what humble footwear?

Answer: Slipper.

4. If you spot simit being sold with maximum grab-and-go energy, where is it often sold from?

Answer: Street carts.

5. A standard pretzel shape is basically edible geometry. Traditionally, how many holes does it have?

Answer: Three.

6. That famous bagel hole is not there for tiny bread telescopes. What practical job does it help with?

Answer: It helps the bagel cook evenly during boiling and baking.

7. In bread talk, what is the lifted flap of crust formed by a loaf slash during baking called?

Answer: An ear.

8. What oven helper gives many crusty breads that glossy, 'I woke up like this' crust?

Answer: Steam.

9. Sourdough is a team sport. It relies on wild yeast plus what bacteria, rather than commercial yeast alone?

Answer: Lactic acid bacteria.

10. What is a sourdough starter, in the most basic and factual sense?

Answer: A live fermented mixture of flour and water.

11. When bakers say they are scoring bread, what are they actually doing to the dough?

Answer: Cutting the dough surface before baking.

12. Before a loaf heads into the oven, what is the stage called when shaped bread dough

rises?

Answer: Proofing.

13. Which protein network helps wheat dough trap gas, making bread less like a pancake with ambition?

Answer: Gluten.

#### FUN BREAD AROUND THE WORLD TRIVIA

1. If bagels had a hometown parade float, which city would probably claim the loudest cheers for its famous bagel culture?

Answer: New York City is widely known for its bagel culture.

2. Taralli are a familiar baked bread snack in which Italian city?

Answer: Naples.

3. Which television baker is especially associated with bread expertise?

Answer: Paul Hollywood.

4. Who wrote the 1973 book 'Beard on Bread'?

Answer: James Beard wrote 'Beard on Bread' in 1973.

5. Which baking author wrote 'The Bread Baker's Apprentice' in 2001?

Answer: Peter Reinhart.

6. Who co-founded La Brea Bakery in Los Angeles in 1989?

Answer: Nancy Silverton co-founded La Brea Bakery in Los Angeles in 1989.

7. Which baker is known for teaching a French-style slap-and-fold dough method?

Answer: Richard Bertinet.

8. Which bread writer in this lineup was born in Australia?

Answer: Dan Lepard.

9. Who wrote 'Flour Water Salt Yeast' in 2012?

Answer: Ken Forkish wrote 'Flour Water Salt Yeast' in 2012.

10. Back in 1895, who received a U.S. patent for a bread-crumbs-making machine?

Answer: Joseph Lee of Boston.

11. Who patented a bread-slicing machine in 1928?

Answer: Otto Rohwedder patented a bread-slicing machine in 1928.

12. Where did the first commercial sale of pre-sliced bread take place in 1928?

Answer: Chillicothe, Missouri.

13. The phrase 'the best thing since \_\_\_' became popular after machine-sliced bread spread in the 20th century. Fill in the blank.?

Answer: sliced bread

## BREAD AROUND THE WORLD FAMILY TRIVIA

1. Which country is focaccia most closely linked with?

Answer: Italy

2. Challah is traditionally associated with what cuisine?

Answer: Jewish cuisine

3. What grain is most associated with traditional pumpernickel?

Answer: Rye

4. A baguette is usually what kind of loaf?

Answer: A long, narrow loaf

5. What is the name for the outer baked surface of bread?

Answer: The crust

6. Crumpets are strongly associated with which country?

Answer: The United Kingdom

7. Tortas de aceite are a traditional crisp bread from where?

Answer: Spain

8. Paratha is widely eaten in which region?

Answer: South Asia

9. Roti canai is especially well known in which country?

Answer: Malaysia

10. When baked at high heat, a pita often forms what useful shape inside?

Answer: A pocket

11. What topping is traditional on muffuletta bread?

Answer: Sesame seeds

12. Pan de muerto is traditionally made in Mexico for which holiday?

Answer: D<sup>o</sup>a de Muertos

## EASY BREAD AROUND THE WORLD TRIVIA

1. The baguette is most strongly associated with which country?

Answer: France

2. Corn tortillas are a staple bread in what country?

Answer: Mexico

3. Naan is widely associated with which region?

Answer: The Indian subcontinent

4. Soda bread is closely associated with which country?

Answer: Ireland

5. Pumpernickel bread is traditionally linked with what country?

Answer: Germany

6. Mantou is a steamed bread commonly eaten in which part of China?

Answer: Northern China

7. Injera is traditionally made from what grain?

Answer: Teff

8. True or false: Matzo is a leavened bread.?

Answer: False

9. Which step usually comes first for a traditional bagel?

Answer: Boiling

10. Ciabatta is known for a broad, flat shape and what kind of crumb?

Answer: An airy crumb

11. Brioche is a rich bread often made with which two ingredients?

Answer: Butter and eggs

12. Khachapuri is a bread often filled with cheese and associated with which country?

Answer: Georgia

13. Simit, a ring-shaped bread, is commonly sold in which country?

Answer: Turkey

Source: <https://triviagong.com/themes/bread-around-the-world>