

PRAXIS CORE ACADEMIC SKILLS FOR EDUCATORS – MATHEMATICS (5123) PRACTICE EXAM (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

VISIT US ONLINE FOR
THE FULL VERSION STUDY GUIDE

<https://praxis5123.examzify.com>



Copyright © 2026 by Examzify - A Kaluba Technologies Inc. product.

ALL RIGHTS RESERVED.

No part of this book may be reproduced or transferred in any form or by any means, graphic, electronic, or mechanical, including photocopying, recording, web distribution, taping, or by any information storage retrieval system, without the written permission of the author.

Notice: Examzify makes every reasonable effort to obtain accurate, complete, and timely information about this product from reliable sources.

SAMPLE

Table of Contents

Copyright	1
Table of Contents	2
Introduction	3
How to Use This Guide	4
Questions	5
Answers	8
Explanations	10
Next Steps	15

SAMPLE

Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

SAMPLE

- 1. Which feature was typical of nineteenth-century urban housing?**
 - A. High-rise buildings with elevators
 - B. Indoor plumbing
 - C. Lacked indoor plumbing and proper ventilation
 - D. Central air conditioning

- 2. How is the yield of a standardized recipe defined?**
 - A. The total energy per serving.
 - B. The cooking time.
 - C. The number of servings produced.
 - D. The total cost of ingredients.

- 3. A restaurant employee providing a positive experience for a customer who is dining out is an example of which concept?**
 - A. Marketing
 - B. Operations
 - C. Customer service
 - D. Hospitality

- 4. Poorly planned urban or suburban sprawl is most likely to result in which of the following?**
 - A. An increase in environmental pollution and waste materials.
 - B. An increase in reliance on personal automobiles for transportation.
 - C. A decrease in land use efficiency.
 - D. Immediate improvements in air quality.

- 5. In professional practice, which action aligns with the human ecosystems model?**
 - A. A teacher engaging in a discussion with a mentor for guidance and support
 - B. Working in isolation
 - C. Completing tasks without feedback
 - D. Ignoring colleagues' input

- 6. Which principle of professional ethics is violated when a teacher copies a presentation and claims it as original work?**
- A. Integrity
 - B. Diversity
 - C. Confidentiality
 - D. Professionalism
- 7. What is the best strategy for long-term financial success?**
- A. Raw income growth.
 - B. Money management skills.
 - C. High-risk investments.
 - D. Accumulating debt.
- 8. Which cooking method preserves nutrients best by cooking quickly at high heat?**
- A. Boiling
 - B. Steaming
 - C. Frying
 - D. Roasting
- 9. If bottom thread shows on the top side of the seam, which adjustment is most likely needed for the sewing machine?**
- A. Loosen the top thread
 - B. Tighten the top thread
 - C. Rewind the bobbin
 - D. Replace the needle
- 10. Which statement about the impact of food science on food practices is most accurate?**
- A. Food systems have become more regional and farm-based over time
 - B. Food systems have moved from being centered on food production on family farms to the modern system of today
 - C. Food science has had little effect on how food is produced
 - D. Food systems are now dominated by a single global farm model

Answers

SAMPLE

1. C
2. A
3. D
4. B
5. A
6. A
7. B
8. B
9. A
10. B

SAMPLE

Explanations

SAMPLE

1. Which feature was typical of nineteenth-century urban housing?

- A. High-rise buildings with elevators
- B. Indoor plumbing
- C. Lacked indoor plumbing and proper ventilation**
- D. Central air conditioning

In many nineteenth century urban settings, housing was crowded and poorly regulated, leading to unsanitary and unhealthy living conditions. Buildings often lacked internal plumbing and adequate ventilation, with residents relying on outhouses or shared facilities and crowded rooms with few or small windows. This combination of no indoor bathrooms and limited airflow was common, contributing to disease and damp, cramped living spaces. High rise living with elevators wasn't a typical feature yet, and central air conditioning didn't exist, so the hallmark condition for that era's urban housing is the absence of indoor plumbing and proper ventilation.

2. How is the yield of a standardized recipe defined?

- A. The total energy per serving.**
- B. The cooking time.
- C. The number of servings produced.
- D. The total cost of ingredients.

Yield is the number of servings produced. When a standardized recipe is followed as written, the yield tells you how many portions it makes, which is vital for planning, scaling, pricing, and nutrition calculations. The energy per serving describes how many calories are in each portion, which is about nutrition content rather than how much the recipe makes. Cooking time relates to how long it takes to prepare, and total cost of ingredients concerns expense, not the amount produced.

3. A restaurant employee providing a positive experience for a customer who is dining out is an example of which concept?

- A. Marketing
- B. Operations
- C. Customer service
- D. Hospitality**

Hospitality is about making guests feel welcome and comfortable. When a restaurant employee creates a positive dining experience, they're contributing to a warm, inviting atmosphere and showing genuine care for the guest. That sense of welcome and attentiveness goes beyond simply handling requests or keeping things running smoothly; it's the overall experience that makes the guest feel valued. Marketing aims to attract people to the restaurant, not the moment-to-moment experience inside it. Operations focus on the internal systems and processes that keep service moving. Customer service is about meeting needs and solving problems during the interaction. The idea of providing a positive, welcoming experience best captures the spirit of hospitality.

4. Poorly planned urban or suburban sprawl is most likely to result in which of the following?

- A. An increase in environmental pollution and waste materials.
- B. An increase in reliance on personal automobiles for transportation.**
- C. A decrease in land use efficiency.
- D. Immediate improvements in air quality.

Poorly planned urban or suburban sprawl tends to create a car-dependent landscape, where homes, workplaces, and amenities are spread far apart and connected mainly by roads designed for cars. Because destinations are distant and transit options are weak, people rely on personal automobiles for most trips—commuting, shopping, and errands—leading to more vehicle use overall. That pattern is the strongest, most consistent outcome of sprawl. While it can also contribute to higher emissions and less efficient land use, the immediate and direct consequence people experience is greater dependence on cars. Immediate air-quality improvements would be unlikely, since more driving typically increases pollution rather than reduces it.

5. In professional practice, which action aligns with the human ecosystems model?

- A. A teacher engaging in a discussion with a mentor for guidance and support**
- B. Working in isolation
- C. Completing tasks without feedback
- D. Ignoring colleagues' input

In this model, professional practice thrives when it's embedded in a network of people and systems—mentors, colleagues, students, and the wider school community all influence and support each other's growth. The action of engaging in a discussion with a mentor for guidance and support fits this approach perfectly. It activates the exchange of ideas, feedback, and reflective learning that happen through relationships, helping a teacher develop more effective strategies grounded in real experience. Working in isolation, completing tasks without feedback, or ignoring colleagues' input miss the chance to draw on that network. They deprive practice of the collaborative learning and ongoing input that keep teaching responsive and evolving within a community.

6. Which principle of professional ethics is violated when a teacher copies a presentation and claims it as original work?

- A. Integrity**
- B. Diversity
- C. Confidentiality
- D. Professionalism

The main idea being tested is honesty in professional work. Integrity means being truthful about authorship and upholding trust; you should present work as yours only if you created it or give proper credit. Copying a presentation and claiming it as original is a form of plagiarism and breaches that trust, undermining your credibility as an educator and setting a poor example for students. This situation isn't about diversity or confidentiality, which involve different ethical concerns, nor is it simply about professionalism in a broader sense—the most direct violation is integrity because it centers on truthfulness about who created the work.

7. What is the best strategy for long-term financial success?

- A. Raw income growth.
- B. Money management skills.**
- C. High-risk investments.
- D. Accumulating debt.

Mastering money management means planning your spending, saving consistently, handling debt wisely, and investing with a long-term view. This approach turns income into lasting wealth by cutting waste, building an emergency fund, and letting compounding work over time. A higher income helps, but without money management skills, spending can rise with earnings or debt can grow, erasing any extra gains. High-risk investments add volatility and the chance of big losses, which undermines long-term goals. Debt steadily drains future resources with interest and can derail progress. Focusing on money management creates a stable, repeatable path to growth and financial resilience.

8. Which cooking method preserves nutrients best by cooking quickly at high heat?

- A. Boiling
- B. Steaming**
- C. Frying
- D. Roasting

Steaming preserves nutrients best because it uses heat transfer from steam to cook the food without immersing it in water or oil. That means water soluble vitamins and minerals stay in the food rather than leaching into cooking liquid, and the food can cook quickly with minimal time for nutrient loss. The steam heats food efficiently while keeping exposure to harsh conditions lower than in other methods, helping to maintain vitamins, minerals, and sensitive textures. Boiling causes many nutrients to escape into the cooking water, decreasing the nutrient content of the food. Frying and roasting involve high heat but also expose food to oil or longer dry heat cooking, which can lead to greater nutrient loss or changes in texture and flavor that aren't as favorable for nutrient retention.

9. If bottom thread shows on the top side of the seam, which adjustment is most likely needed for the sewing machine?

- A. Loosen the top thread**
- B. Tighten the top thread
- C. Rewind the bobbin
- D. Replace the needle

When the bottom thread shows on the top side of the seam, it means the stitch isn't locking properly because the upper thread is gripping too tightly and pulling the bobbin thread up through the fabric. Loosening the top thread reduces that grip, allowing the two threads to interlock cleanly and keeping the bobbin thread from peeking through on the surface. After making a small adjustment, test on scrap fabric to confirm the balance. If the problem persists, rethread the upper path to ensure it's correct and check that the needle isn't bent. Rewinding the bobbin or replacing the needle won't fix this symptom, since the issue is about the tension of the top thread.

10. Which statement about the impact of food science on food practices is most accurate?

- A. Food systems have become more regional and farm-based over time
- B. Food systems have moved from being centered on food production on family farms to the modern system of today**
- C. Food science has had little effect on how food is produced
- D. Food systems are now dominated by a single global farm model

Food science expands what is possible in growing, processing, preserving, and moving food. Techniques like canning, pasteurization, refrigeration, controlled atmospheres, advanced packaging, and improved logistics allow foods to be produced at large scale, stay safe, and travel long distances while remaining consistent. That capability supports consolidation of farming into bigger operations, specialized suppliers, and global supply chains, which is why the modern system today centers on large-scale production rather than small family farms. The other ideas don't fit as well: regional and farm-based trends don't reflect the rise of centralized, industrial practices; food science has clearly reshaped production, safety, and distribution; and there isn't a single global farm model dominating—varied approaches persist across regions even as globalization grows.

SAMPLE

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://praxis5123.examzify.com>

We wish you the very best on your exam journey. You've got this!

SAMPLE