CLOZE PASSAGE - 1

Questions 41-60.

Read the passage carefully. Then fill in each blank with one suitable word from the list below to complete the passage.

over	are	most	then	up
to	without	of	into	other
what	an	is	through	because
with	and	which	by	more



Pasta is a dish most famous in Italy. There are hundreds 41._____ different types of pasta like spaghetti, macaroni, fusilli and lasagna.

Pasta 42._____ categorized into two basic styles: dried and fresh. Dried pasta made without eggs can be stored for 43._____ to two years under ideal conditions, while fresh pasta will keep for a few days under refrigeration. Pasta is generally cooked 44._____ boiling.

Pasta is 45._____Italian food made from a simple dough. The main ingredient of 46._____ types of pasta is a wheat flour called 'semolina'. Semolina is used because it makes the dough 47._____ elastic. This means it can easily be stretched into different shaped 48._____ breaking.

LIVEWORKSHEETS

CLOZE PASSAGE - 1

First of all, the semolina is mixed 49._____ water and salt to make a dough. Some other ingredients are also added, like chopped spinach, 50._____ make green pasta, or tomato pasta, which makes red pasta.

What happens next to the dough depends on 51._____ types of pasta it is being made into. Some pasta is made by pushing the dough 52._____ a series of holes in a large metal disc called a 'die'. The pasta is 53._____ cut to the required length. 54._____ types of pasta are made by flattening out the dough into a sheet. The pasta shapes 55._____ then cut out.

Once the pasta is the correct size 56._____ shape, it is dried. This is done by huge machines which blow hot, moist air 57._____ the pasta. This step is carefully timed, 58._____ different types of pasta take different lengths of time to dry. When the pasta is dry. It is packed 59._____ bags or boxes. The pasta is sent 60._____ supermarkets or other shops.

(10 marks)

TOTAL MARKS	

-End of paper-

LIVEWORKSHEETS