

Name _____

Instruction: Answer each statement below. Points indicated in the brackets (.)

1. Define the term pastry and list three examples of pastry as a base. (2)

2. In the blank space provided fill in the correct term. (10)

Type of Pastry	Description	Quantity of fat and flour
Short Crust	This is the most _____ of pastry used	
_____	This is a _____ pastry that uses a lot of fat	
_____	It includes egg an important ingredient	
	This is similar to short crust pastry, but it uses _____ in place of the fat.	No answer
Puff	It is the _____ type of pastry among the others	Equal fat to flour.

3. List and describe the function of each ingredient in your own words. (6)

a) _____

b) _____

c) _____
