

Name: _____

Grade: _____

Subject: Food & Nutrition

Date: _____

Pastry Making

1) Name four (4) of the main types of pastry. (4 pts.)

2) List the main ingredients used to make pastry. (3 pts.)

3) Explain why we should try not to eat too many pastry products.

4) What is the basic proportion of fat to flour used in Short Crust Pastry? (1 pt.)

5) List four (4) rules to ALWAYS remember when dealing with pastry. (4 pts.)

6) Give four (4) faults that occur with your pastry product. (4pts.)

7) Name two (2) brand names of the following: (4 pts.)

a) Butter - _____

b) Flour - _____

8) Give four (4) dishes that use pastry as their ingredients. (4 pts.)