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.

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

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

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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.)

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_____

LIVEWORKSHEETS