

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.)  
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