Name: _____ Gr: ___ Date: _____

Introduction to Pastry Making

1. Besides short crust pastry, there is _____, _____, _____ and _____.
2. The raising agent in short crust pastry is baking powder. _____
3. The main ingredients used in pastry are _____, _____ and liquid.
4. Pastry is a _____ made of flour, fat and liquid, used as a _____ shell and/or covering in baked dishes?
5. When making _____ pastry, use 1 cup flour to ¾ cup fat.
6. Eggs are sometimes used as the liquid in _____ pastries.
7. The ratio of fat to flour in short crust pastries are _____ cup flour to ½ cup fat.
8. Apple pie, tarts and cheese Danishes are examples of _____ pastry.
9. Pastries are rich in which two nutrients? _____
10. Short crust pastry can be both sweet and savory. _____
11. The most popular type of pastry is _____.
12. Chicken pot pie, quiche and tarts are examples are savory pastry. _____
13. Air is used as a raising agent in pastry; it is added by _____ flour and _____ the dough.
14. Short crust pastry should be _____ in texture.

LIVEWORKSHEETS