Name: _____ Date: _____ Gr.____

ALL ABOUT TYPES OF PASTRIES

Read the questions carefully. Then answer the questions in the space provided.

A. Explain the following pastry terms:-

- **Pastry**: _____
- **Pastry bag** or **piping bag**: _____
- **Pastry board**: _____
- **Pastry brake**: _____
- **Pastry case**: _____
- **Pastry cream**: _____
- **Pastry cutters**: _____
- **Pastry blender :** _____
- **Blind bake:** _____

B. Read and answer the following questions about the different types of pastry. Use the word bank below to assist you.

Shortcrust Pastry	Puff Pastry	Pate Sucree Pastry
Flaky Pastry and Rough Puff Pastry		Choux Pastry
Suet Crust Pastry		Filo Pastry

Which pastry...

1 is quick, easy and crumbling, but do not rise? _____

2 has a lot of fat and has light texture and rich flavor? _____

3 is a light, twice-cooked pastry used for sweets and buns? _____

4 is a sweet, rich, French version of shortcrust pastry? _____

5 is simple, versatile and easily incorporates other flavors? _____

6 is thin, transparent and quick cooking and has several layers? _____

C. Read and decide if these sentences are T (true) or F (false) about pastry making.

1 You should keep shortcrust and puff pastry cool. _____

2 Marble is not a good surface for making pastry. _____

3 Traditionally people make pastry in the afternoon. _____

4 You need to mix pastry quickly. _____

 5 Too much handling can make fat soft and the pastry greasy. _____

6 You can keep pastry in the fridge for 2 or 3 weeks before using. _____

7 You can freeze it for up to three months. _____

8 You can't make vegan shortcrust pastry. _____

D. Design a menu showcasing pastry dishes. Choose **one starter/appetizer, one main course and one dessert** using three different types of pastry. Include the type of pastry used for each dish, the name of each pastry dish and a picture of each pastry dish.

Menu

STARTER/APPETIZER: _____

MAIN COURSE: _____

DESSERT: _____