NAME : _____ CLASS :_____

SECTION D - CLOZE PASSAGE

PSR 2011

Questions 41-60.

Read the passage carefully. Then fill in each blank with one suitable word from the list below by dragging & dropping the text box to the blank.

over	are	most	then	up
to	without	of	into	other
what	an	is	through	because
with	and	which	by	more



Pasta is a dish most famous in Italy. There are hundreds 41._____ different types of pasta like spaghetti, macaroni, fusilli and lasagna.

Pasta 42._____ categorized into two basic styles: dried and fresh. Dried pasta made without eggs can be stored for 43._____ to two years under ideal conditions, while fresh pasta will keep for a few days under refrigeration. Pasta is generally cooked 44._____ boiling.

Pasta is 45._____Italian food made from a simple dough. The main ingredient of 46._____ types of pasta is a wheat flour called 'semolina'. Semolina is used because it makes the dough 47._____ elastic. This means it can easily be stretched into different shaped 48._____ breaking.

LIVEWORKSHEETS

First of all, the semolina is mixed 49._____ water and salt to make a dough. Some other ingredients are also added, like chopped spinach, 50._____ make green pasta, or tomato pasta, which makes red pasta.

What happens next to the dough depends on 51._____ types of pasta it is being made into. Some pasta is made by pushing the dough 52._____ a series of holes in a large metal disc called a 'die'. The pasta is 53._____ cut to the required length. 54._____ types of pasta are made by flattening out the dough into a sheet. The pasta shapes 55._____ then cut out.

Once the pasta is the correct size 56._____ shape, it is dried. This is done by huge machines which blow hot, moist air 57._____ the pasta. This step is carefully timed, 58._____ different types of pasta take different lengths of time to dry. When the pasta is dry. It is packed 59._____ bags or boxes. The pasta is sent 60._____ supermarkets or other shops.

(10 marks)

TOTAL MARKS	

-End of paper-

LIVEWORKSHEETS