

Name: _____

Grade: _____

Date: _____

PASTRY MAKING

1. What are the main ingredients of pastry dough?

_____, _____, _____, and _____

2. What is pastry dough used for?

3. What is the proportion of fat to flour?

4. What are the characteristics of a well-made crust?

_____, _____, and _____

5. Identify the tool shown below.



6. What can be used if you do not have the tool shown above?

7. Arrange the process of rolling out and panning pastry dough in the correct order.

