Foods I Pastry	I				Mrs. Erb
NAME: Points:					
1. Name 3 things that can be made from pastry dough. (3 points)					
2. List the 4 types of pies, describe each and give an example for each. (12 points)					
Type of	Pie 🗪				
Descrip	tion 中				
Example •					
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3. What are the 3 essential ingredients for pastry and the purpose of each? (6 points)					
<ol> <li>What is an extra ingredient we can add and why would we add this? (2 points)</li> </ol>					
٠.	what is an e	extra ingredient we ca	ir dad arid willy would	we dad this. (2 point	3)
5	5. T / F Your pastry will turn out just fine if you eliminate this extra ingredient. (1 points)				
٥.	. ,	asery will carri out just	c ii you ciiiiiiidee t	extra ingredient. (	,
6.	What are th	e 2 rules for handling	pastry dough? (2 poin	nts)	

7. Name 3 things that can cause a crust to be tough. (3 points)

- 8. Name 2 things that can cause a crust to be crumbly. (2 points)
  9. What do you need to do to bake an empty pie crust and why? (2 points)
  10. What are 2 characteristics of a high-quality pastry? (2 points)
  11. Define weeping and list 2 ways to prevent it. (3 points)
- 12. What are 2 of the causes of weeping? (2 points)