Foods II Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Pasta Period \_\_\_\_

1. Where did pasta originate from?
2. What are the main ingredients in pasta?
3. Why is pasta versatile?
4. What is the main difference between durum and all-purpose flour in pasta?
5. What is the advantage of using all purpose flour in pasta?
6. Define tube pasta AND give 4 examples.
7. What type of sauce would compliment tube pasta best?
8. What is a common cooking method for tube pasta?
9. Define ribbon pasta AND give 4 examples.
10. What type of sauce would compliment ribbon pasta best?
11. Define extruded pasta AND give 4 examples.
12. What type of sauce would compliment extruded pasta best?
13. Define hand pasta AND give 3 examples.
14. What type of sauce would compliment hand pasta best?
15. What is the difference between tortellini and ravioli?
16. What is a well when making pasta dough?
17. What type of carbohydrates is found in pasta AND why is this good?
18. What is the correct temperature for boiling water?
19. How much water should you use to boil a pound of pasta?
20. Why should water be boiling before putting pasta in?
21. How AND when should the pasta be checked during cooking?
22. What is the purpose of putting salt and oil into the water when boiling?
23. What can you do to remove starch from pasta?
24. Which type of pasta contains more starch (fresh or dried)?
25. When should you leave the starch on pasta?
26. Identify the Italian herbs used in pasta dishes.