

Pasta

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Types of Pasta

- 1. _____
- 2. _____
- 3. _____
- 4. _____

Quality Characteristics of Pasta

- 1. Flour: _____
- 2. Freshness: _____

Purchasing Pasta

- 1. Dried: _____
- 2. Fresh: _____

Storing Pasta

- 1. Dried: _____
- 2. Fresh: _____

Boiling Pasta

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____
- 6. _____
- 7. _____

Baking Pasta

- 1. _____
- 2. _____

Rice and Other Grains

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Types of Rice

- 1. Grain Types: _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____

Other Grains

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____
- 6. _____

Cooking Rice and Other Grains

- 1. Boiling Grains: _____

- 2. Steaming Grains: _____

- 3. Pilaf Method: _____

- 4. Risotto Method: _____

