

Name _____ Period _____ Date _____

Pasta Quiz (KEY)

Word Bank

Al dente Boiling Dried Pasta 4 – 6 Fresh Pasta
Heavy Cream Resting Stage Rinse Semolina Shape

1. ___**Semolina**___ flour is often used to make pasta.
2. Pasta sauce should be paired with a pasta ___**shape**___ and flavor.
3. ___**Al dente**___ means firm to the bite, and is the degree of doneness for pasta.
4. Fettuccini would be best paired with a ___**Heavy Cream**___ sauce.
5. ___**Dried Pasta**___ takes longer to cook and can be stored longer.
6. ___**Fresh Pasta**___ has a shorter cooking time.
7. The ___**Resting Stage**___ is the most important step when making fresh pasta dough.
8. Use ___**4 – 6**___ quarts of water for every pound of pasta
9. Add pasta to ___**boiling**___ water.
10. If serving a hot pasta dish, do not ___**rinse**___ the pasta before serving.

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Pasta Quiz

Word Bank

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Directions: Use the word bank to fill in the quiz answers.

1. _____ flour is often used to make pasta.
2. Pasta sauce should be paired with a pasta _____ and flavor.
3. _____ means firm to the bite, and is the degree of doneness for pasta.
4. Fettuccini would be best paired with a _____ sauce.
5. _____ takes longer to cook and can be stored longer.
6. _____ has a shorter cooking time.
7. The _____ is the most important step when making fresh pasta dough.
8. Use _____ quarts of water for every pound of pasta
9. Add pasta to _____ water.
10. If serving a hot pasta dish, do not _____ the pasta before serving.