



Supplementary Materials

(CLIL Lesson Plan – Flour and Confectionery Products: Shortcrust)

Shortcrust Quiz

<https://quizizz.com/print/quiz/5ae69faf649779001b7ced35>

1. What are the main ingredients of shortcrust pastry

- a) Margarine, milk, salt, flour b) Butter, sugar, eggs, water
- c) Fat, flour, salt, and water d) Oil, sugar, flour, eggs

2. What gives shortcrust pastry excellent flavor but melts easily during handling

- a) Butter b) Sugar
- c) Margarine d) Oil

3. Shortening is another word for....

- a) flour b) water
- c) short crust d) fat

4. True or false

Short crust pastry has a high fat content which when mixed with flour prevents the gluten forming long molecules.

- a) Flase b) True

5. Once the fat has been rubbed into the flour, you can see the flour particles have been covered in?

- a) Butter b) Fat molecules
- c) Waterproof layer of fat d) Fat water molecules

6. Short gluten molecules prevent the pastry from...

- a) From being stretchy b) From rising

5. Which of the following is not a type of pastry?

- a) Puff b) Plain
- c) Phyllo d) Dull

6. The ingredient in pastry that provides structure is

- a) Fat b) Sugar
- c) Water d) Flour

7. All of the following are main ingredients in pastries EXCEPT

- a) Fat b) Flour
- c) Salt d) Milk

8. What is the purpose of salt in a pastry?

- a) Taste only b) Controls the yeast
- c) Makes a softer texture d) Controls gluten formation

9. When using the conventional method, what temperature of water should you use?

- a) Room temperature b) Cold
- c) Warm d) Hot

10. What acts as glue when working with pastry dough?

- a) Water b) Tape
- c) Butter d) Salt

1. Steam vents in a top crust are necessary of all of the following reasons EXCEPT

- a) To let steam escape
- b) So you can see the filling inside to tell what type of pie it is
- c) So the crust gets crisp
- d) So the filling doesn't bubble out

12. Which of the following is NOT a reason for a soggy (волгість) under crust?





- a) Flour wasn't rubbed into the under crust
- b) Too much flour was rubbed into the under crust
- c) Thickening agent was excluded from the filling
- d) Oven temperature was too low

13. What are the four ingredients in a pastry dough crust?

- a) Flour, water, salt, sugar
- b) Flour, fat, water, salt
- c) Flour, water, sugar, fat
- d) Flour, sugar, salt, brown sugar

14. To make the flakiest crust, one should use

- a) Butter
- b) Lard
- c) Salt
- d) Sugar

References

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4. FoodCrumbles. (2017, December 11). *The science of shortcrust pastry (+ basic pie crust recipe)*. FoodCrumbles. <https://foodcrumbles.com/making-pies-with-short-crust-pastry/>
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