



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/>
5. British Dietetic Association. (2023, September 1). *Shortcrust pastry*. British Dietetic Association. <https://www.bda.uk.com/resource/shortcrust-pastry.html>

