**PASTA TASK: Investigation**

**Name:**

**Class:**

**Teacher:**

Pasta comes in all different shapes and sizes. The difference allows for the pasta to be used in a variety of different ways, with each particular shape being suited to a particular recipe or cooking method. Some ways in which pasta can be used are in soups, salads, filled, coated with sauce, or baked.

**Q1**. Use the websites listed below to help you research the main use for each pasta type listed in the table.

Include a picture of the uncooked pasta in the space provided.

<http://pastafits.org/pasta-dictionary/> ,

<https://en.wikipedia.org/wiki/Main_Page>

Google images

*When this is complete, save your work, close the document, and save a copy into the Hand in Work file.*

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| **Types of Pasta** | | |
| Pasta | **Uses** | **Image** |
| Cannelloni |  |  |
| Conchiglie |  |  |
| Elbow Macaroni |  |  |
| Farfalle |  |  |
| Fettuccine |  |  |
| Gnocchi | A soft dough dumpling, usually served with a simple, thin sauce, such as butter with sage. |  |
| Lasagne |  |  |
| Penne |  |  |
| Ravioli |  |  |
| Spaghetti |  |  |
| Tortellini |  |  |

33 marks

Make sure your included images are sized so your total document is no longer than two pages.