Chapter 24 Pasta and Grains Section 24.1 Pasta

Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking	
• pasta: a starchy food product made from grains	 TYPES OF PASTA Pasta is a popular menu item that comes in a variety of sizes, shapes, colors, and flavors 	
• casserole: a mixed food dish that is baked and served in a casserole dish	COOKING PASTA • Both fresh and dried pasta can be boiled or baked	
• properly cooked pasta will be firm to the bite	SERVING PASTA	
Summary		
Pasta is a popular menu item and a staple in most commercial kitchens.		

Chapter 24 Pasta and Grains Section 24.2 Rice and Other Grains

Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
• grain: a single, small, hard seed	TYPES OF RICEGrains are a staple in diets around the world because of their high nutritional value and the fact they store well
• pilaf method: braising, which involves sautéing the grain in oil or butter before adding liquid	 COOKING RICE AND OTHER GRAINS When cooking rice and grains, add enough water to make the grain moist and tender
Summary	

Grains have a high nutritional value and can be stored for long periods, making them a staple in many countries.