



Name: \_\_\_\_\_

Hour: \_\_\_\_\_

## VIDEO WORKSHEET

Cooking is very close to the heart of Italians. Their delectable dishes are uncomplicated and prepared with care. Cookbook author and world traveler Paulette Mitchell visits food markets in Venice, Rome, Sicily, the Tuscan countryside, and Florence. Paulette experiences city and market highlights, savors regional specialties, and meets local residents, who talk about their lives and share the Italian cooks' secret ingredient – passion.

## Review

**Directions:** After watching *World Food Markets: Italy*, answer the following questions.

1. How do the people of Venice get around the city?
2. How long has the Rialto Market in Venice has been meeting in the same location?
3. How are zucchini blossoms used in Italian cooking?



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## TEACHER'S KEY

Cooking is very close to the heart of Italians. Their delectable dishes are uncomplicated and prepared with care. Cookbook author and world traveler Paulette Mitchell visits food markets in Venice, Rome, Sicily, the Tuscan countryside, and Florence. Paulette experiences city and market highlights, savors regional specialties, and meets local residents, who talk about their lives and share the Italian cooks' secret ingredient – passion.

## Review

**Directions:** After watching *World Food Markets: Italy*, answer the following questions.

1. How do the people of Venice get around the city?

***There are no cars. People walk or take boats like gondolas or a vaporetto (water bus).***

2. How long has the Rialto Market in Venice has been meeting in the same location?

***Since 1097***

3. How are zucchini blossoms used in Italian cooking?

***Zucchini blossoms have a soft and fleshy center. The male flowers that grow from the stems of plants are best for cooking. They are stuffed with cheese, dipped in light batter, and fried in olive oil.***



4. Italy is the world's largest producer of table grapes. What is the difference between table grapes and wine grapes?  
***Wine grapes have a higher acidity, which makes them too tart for eating. Table grapes wouldn't make a flavorful wine.***

5. Italians love to cook with broccoli rabe. How is it prepared? What is its flavor?

***Steam, fry, braise, and add it to soups or salads***

***The leaves are slightly bitter and somewhat pungent in flavor***

6. Domenico describes a dish that is popular in Sicily. What are the ingredients?

***Pasta with sardines, olives, garlic, olive oil, and sometimes pine nuts***

7. Sicily in southern Italy is known for its sweets. What are some sweets found at a pasticceria?

***Marzipan sculptures***

***Candied citrus rind***

***Almond, pine nut and pistachio biscuits***

8. What is a cannoli?

***A cannoli is a fried shell filled with sweetened ricotta cream***

9. What are some surprising meats found in Florence's Central Market? How are they used?

***Small suckling pigs, which are served on special occasions***

***Whole chickens for classic recipes***

10. What is extra virgin olive oil?

***Olive oil is indispensable ingredient in Italian cooking. Extra virgin olive oil is made from the first pressing of olives, which has low acid and the finest and fruitiest flavor***

