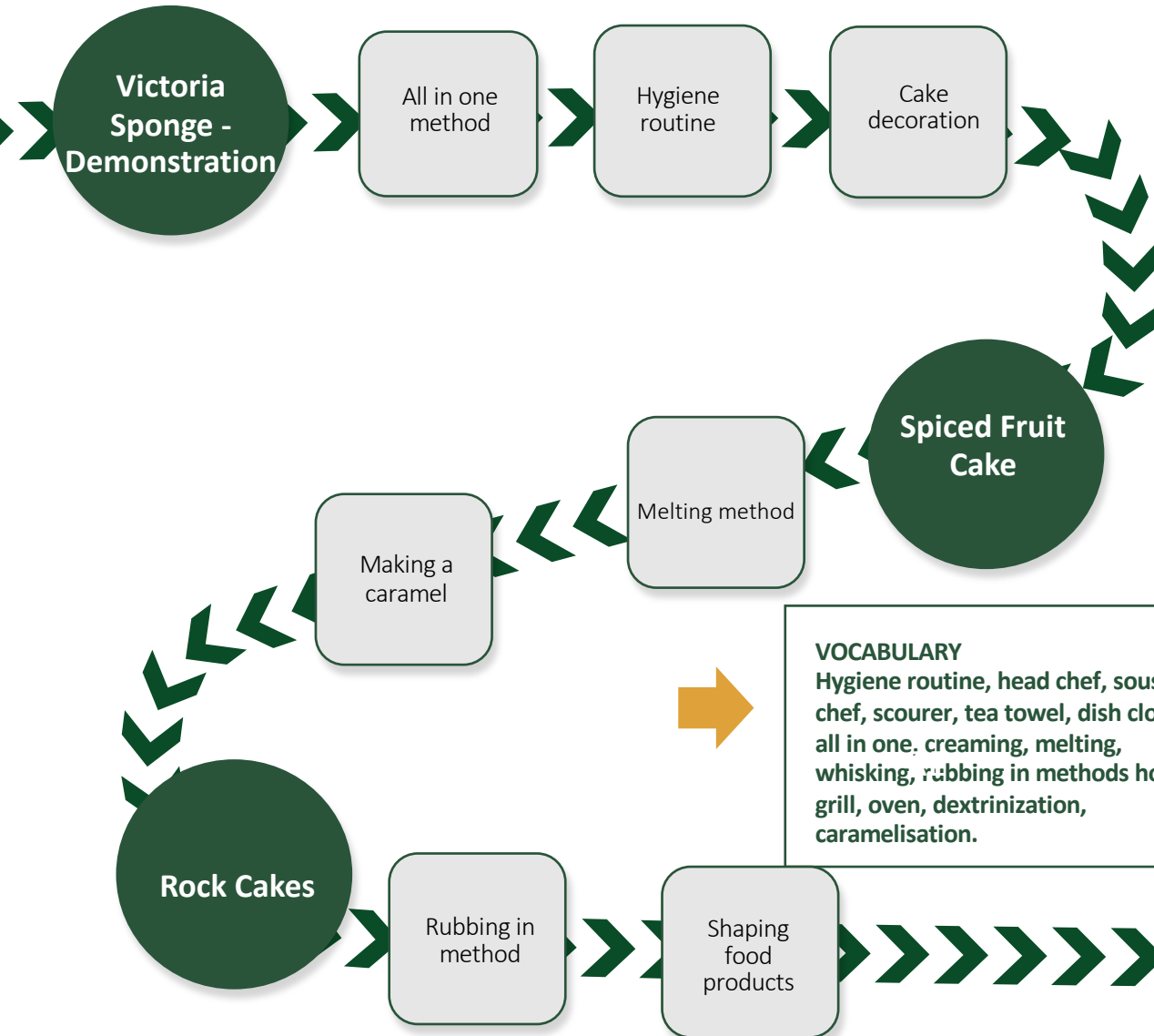




LEARNING JOURNEY

HEALTHY LIVING

CAKE MAKING METHODS



VOCABULARY

Hygiene routine, head chef, sous chef, scourer, tea towel, dish cloth, all in one, creaming, melting, whisking, rubbing in methods hob, grill, oven, dextrinization, caramelisation.

TUDOR HABITS AND VALUES

This half term will give you the opportunity to practice being open to feedback when you prepare and cook your own dish. The teacher will issue you feedback which will help you develop your skills in the subject.

This half term will be focussing on cake making methods. The selected recipes will allow you to understand the science behind different cake making methods such as raising agents, mechanically trapping air and combining ingredients to aerate food products. Students will familiarise themselves with how to safely use the oven, use specialist equipment in a safe manner and prepare food areas hygienically.