

# YEAR 10 TERM 2



You will be continuing to build techniques and recipes within the category of high skilled dishes, such as styling desserts to a high standard. You will also expand on your knife and butchery skills, along with sauces. You will create your own oriental dishes and garnishes, using independently researched recipes and ideas.

## Key Words

**Knife skills**

**Macedoine**

**Brunoise**

**Julienne**

**Baton**

**Butchery**

**Filleting**

**Pin bones**

**Emulsification**

**Roux**

**Flambe**

**Shaping**

**Oriental**

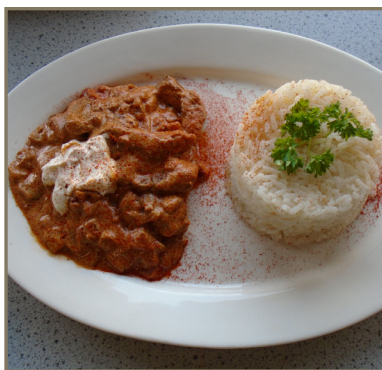
**Paste**

**Garnish**

**Food styling**

**Coagulation**

**Aeration**



## **Wider Study Opportunities?**

**Careers** – Chef, Food scientist, Nutritionist, Home Economist





**Further Education** – Courses at Bournemouth and Poole College, or Brockenhurst college

**Homestudy** – Researching recipes, techniques and ingredients, evaluations and food styling




Entering Rotary Young Chef of the Year competition



## **Some of your learning will include:**

-  Developing your knife skills, with a focus on butchery and filleting.
-  Researching oriental dishes and flavours, and creatively adjusting these recipes to make them unique to you.
-  Learning and developing your food styling and garnishing skills, with a focus on presenting highly skilled desserts.
-  Exploring different sauces and their use in highly skilled cuisine.

## **Assessment and Feedback:**

-  **Assessment Objective 1:** Demonstrates an ability to develop ideas through investigations, demonstrating an understanding of sources.
-  **Assessment Objective 3:** Demonstrates an ability to record ideas, observations and insights relevant to intentions as work progresses.
-  **Assessment Objective 4:** Demonstrates an ability to present a final outcome that realises intentions and shows some opportunities for development.

### **Feedback Opportunities:**

Dishes will be graded using 9-1 and verbal feedback given during and after practicals have been undertaken.

Portfolio of dishes and recipes to be compiled by students.

## **Why this? Why now?**

Continuing to build a repertoire of dishes and techniques, complimenting skills previously learnt whilst introducing further technical and high level skills integral to success within the GCSE practical exam.



Exploring a wide range of cultural dishes whilst continuing to independently research recipes within a given topic giving you the opportunity to extend yourself and excel in food styling and time management.

