

Year 9 Knowledge Organiser: Skills focus

SKILLS

General practical skills



Preparing vegetables



Knife skills



Using the hob

HATTIE

- H** - Tie your hair back or wear a hat. Wash your hands.
- A** - Put an apron on.
- T** - Clean your table with antibacterial spray.
- T** - Collect a tray to keep all your ingredients together.
- I** - Collect all the ingredients you need.
- E** - Collect equipment you need; prepare any tins/baking sheets (e.g. grease or line).

Doughs

Cereals: flour is used to make pasta and pastry doughs.



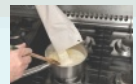
Pasta machine



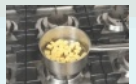
Pastry dough



Making flaky pastry



Choux pastry



Shortcrust pastry



Flaky pastry for seasonal fruit tarts



Making bread

Setting mixtures

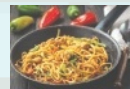
Gelatinisation and gelation



Use of equipment: Food processor



British and international cuisine



Using the temperature probe and the microwave oven safely



ASSESSMENT

NEA1 style experiments
NEA2 style practical assessment at the end of the course