



## Year 10: ASK Yourself!

**Subject: Food Preparation and Nutrition**

**Unit: Bakery project**

	Launching 1-2	Developing 3-4	Progressing 5-6	Mastering 7-9
<b>S</b> skills				
<b>Demonstrate cake and biscuit making skills</b>	I can demonstrate the all in one cake method.	I am also able to make a fatless sponge.	I am also able to make 3 types of biscuits.	I am also able to make a Battenburg showing equal squares.
<b>Presentation skills</b>	I can pipe cream onto a cake.	I can use artificial colouring to enhance a cake.	I can work with marzipan to cover a cake.	I can decorate a gateau to a high standard with fruit, chocolate and cream.
<b>K</b> knowledge				
<b>Raising agents</b>	I know the basic ingredients needed for making a cupcake rise.	I know what bicarbonate of soda does in a recipe.	I can also name a biological raising agent.	I can identify which raising agents are used in four different recipes.
<b>Functions of ingredients</b>	I can name four types of raising agent.	I can describe mechanical raising agents.	I can also describe how steam works in a recipe.	I understand the scientific principles of all four raising agents.
<b>Planning a menu</b>	I can identify the types of products that would be suitable for a specific occasion.	I can plan the correct sequence of dishes for a time plan.	I can write a logical time plan for the preparation of a dish.	I can show dovetailing in a time plan which explains the correct order for making more than one dish.