





Year 10: ASK Yourself!

Subject: Food Preparation and Nutrition

Unit: Pastry Project

	Launching 1-2	Developing 3-4	Progressing 5-6	Mastering 7-9
				
To demonstrate the skills of rubbing in, rolling out, shaping and filling a variety of pastry products.	I can demonstrate the rubbing in technique for short crust pastry.	I am also able to roll out pastry and line a plate for apple pie with precision.	I am also able to make flaky pastry and make a decorative pastry plait from it.	I am also able to make equal sized profiteroles and fill accurately with cream.
Presentation skills	I know what a well presented product should look like.	I can present a variety of pastry dishes with some accuracy.	I can seal pastry edges so that the fillings don't leak out.	I can add a decorative finish or garnish to my finished products.
				
Varieties of pastry	I can name 4 different types of pastry.	I can name 4 different products made from a different type of pastry.	I can describe the sensory properties of flaky and short crust pastry.	I can explain why faults can occur during pastry making and how they can be prevented.
Functions of ingredients	I know the ingredients needed to make 4 different types of pastry.	I know the different ratios of fat: flour in pastry.	I can explain what shortening means.	I can describe the sensory differences between the different types of pastry.
Planning a menu	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 1 dish.