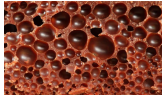
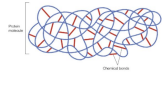

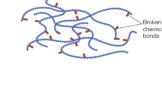
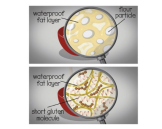




Y9 | Eggs and Pastry - Knowledge organiser

Key Terms	Description	
Aeration	The ability of some fats to trap lots of air bubbles when beaten together with sugar i.e egg white for meringue.	
Coagulation	The joining together of lots of denatured protein molecules, which changes the appearance and texture	
Starch Based Sauce	During cooking the starch granules absorb the liquid until they reach boiling point, burst and completely thicken the sauce.	
Denaturation	The chemical bonds have broken and the protein molecules has unfolded and changed shape.	
Shortening	The ability of fats to shorten the length of gluten molecules in pastry.	
Cross contamination	When bacteria spreads from raw food onto ready to eat food e.g through hands, utensils or food	
Sensory characteristics	How food tastes, looks and feels in the mouth	

Practical food skills

Setting of the Mixture

Setting a mixture through removal of heat, such as chilling a custard to allow gelation to take place or through use of protein (coagulation).



Use of Electric Whisk

Use of a handheld electric whisk, to incorporate air into the mixture.



Dough Making

Creating a dough mixture (pastry) which is shaped and baked within the oven.



Raising Agents

Use of mechanical and chemical raising agents, to make baked goods.



Bridge and Claw

Make a bridge over the vegetable or fruit with your hand. Fingers should be on one side and thumb on the other. Make a claw with your hand by partly curling your fingers together



Boiling & Simmering

Method of cooking in a saucepan. Boiling has big bubbles breaking the surface on a high heat. Simmering has small bubbles visible on a low heat



Prepare, Combine and Shape

Shaping dough/ sealing in different forms to create a range of sweet and savoury. For example, Roll /Crimp.



Final dishes

Potato Cakes /Rostis	Quiche	Lemon Meringue Pie	Savoury Choux Buns	Swiss Roll	Pasties
