Y9 | Sauces - Knowledge organiser

Key TermsDescriptionGelatinisationSelatinisation is a process occuring during the cooking of many traditional starchy foods and starch based desserts. It is the way the starch becomes soft and edible.Image: Selection Selection is the process of thickening and intensifying the flavor of a liquid mixture such as a soup, sauce, wine, or juice by simmering or boiling.Image: Selection Selection Selection Selection Selection Selection Selection is the process of thickening and intensifying the flavor of a liquid mixture such as a soup, sauce, wine, or juice by simmering or boiling.Image: Selection	-		
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Personal hygienereduce the spread of bacteria, e.g washing handsImage: Comparison of the spread of bacteria, e.g washing handsSensoryHow food tastes, looks and feels inImage: Comparison of the spread of bacteria, e.g 		food onto ready to eat food e.g	% /
		reduce the spread of bacteria, e.g	

Practical food skills

Rubbing in

Using your fingertips, rub the flour and butter together until the mixture resembles breadcrumbs. Stops gluten from forming to make crumbly pastry

Use of Pasta Machine Use of technical equipment to shape a dough

Dough Making Making a fresh pasta dough before shaping and finishing before using technical equipment.

Sauce Making Creating a sauce through reduction or starch gelatinisation.

Final dishes



heat



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

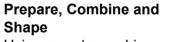
surface on a high heat.

bubbles visible on a low

Simmering has small

saucepan. Boiling has big bubbles breaking the





Shape

Using a pasta machine students will roll and shape their pasta into tagliatelle

