








Y10 | Raising Agents - Knowledge organiser

Key Terms	Description	
Biological Raising Agent	A biological raising agent is a living organism (Yeast), that needs warmth, moisture, food and time to release carbon dioxide.	
Chemical Raising Agent	When a chemical raising agent is added to liquid and heat it produces carbon dioxide gas.	
Mechanical Raising Agent	Mechanical raising agents are added by sifting, beating, creaming, kneading and whisking. By doing them it put air in to the mixture and when the product is cooking the heat makes the air rise and the product cooks in the risen form	
Raising Agent	An ingredient or process that introduces gas into a mixture so that it rises when cooked.	
Baking Powder	Baking powder is a chemical raising agent, and is made up of an alkaline + acid - (bicarbonate of soda + cream of tartar).	
Bicarbonate of Soda	Bicarbonate of soda is an alkaline that is used as a raising agent but has a yellow appearance and strong unpleasant taste, which needs masking by an acid or strong flavour such as ginger.	
Fair Test Control Points	A fair test is a test which controls all but one variable when attempting to answer a scientific question. Only changing one variable allows the person conducting the test to know that no other variable has affected the results of the test.	<p>The Fair Test</p> <p>What does "fair testing" mean?</p> <p>A fair test is one where only one variable is changed, while all other variables are controlled (kept the same)</p>
Mise en place	The preparation of dishes and ingredients before starting to cook.	

Practical food skills

Rubbing in / shortening
Using your fingertips, rub the flour and butter together until the mixture resembles breadcrumbs.



Bridge and Claw
Use of bridge and claw to prepare decorations/fillings.



Prepare, combine + shape
Piping the mixture, students will develop their piping skills through piping their eclairs equally.



Dough Making
Creation of dough through combining and lightly kneading the dough to make scones or making of choux on hob.



Use of electric equipment
Use of equipment (food processor + electric whisk) to incorporate air into a mixture.



Baking
Baking is a method of preparing food that uses dry heat, normally in an oven



Raising Agents
Use of raising agents within baked products, such as baking powder in pitta bread.



Final dishes

Scones	Cakes	Eclairs	Roulade	Gateau
	