

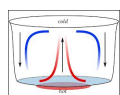
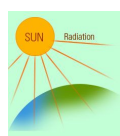








Y10 | Methods of Heat Transfer - Knowledge organiser

Key Terms	Description	
Heat Transfer	The way in which heat energy is passed into food.	
Conduction	Transferring of heat through a solid object into food.	
Convection	Transferring heat through a liquid or air into food.	
Radiation	Transferring heat by infra-red waves that heat up what they come into contact with.	
Sensory Qualities	The characteristics of a food that give it a particular appearance, flavour, texture, 'mouthfeel', aroma and sound.	
Palatability	What makes a good food acceptable and good to eat.	
Shortening	The ability of fats to shorten the length of gluten molecules in pastry.	
Kneading	To stretch the dough and develop the gluten and form a elastic dough.	

Practical food skills

Rubbing in / shortening

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



Setting of the mixture

Use of eggs and removal of heat to set of the mixture to create tarts.



Using a equipment

Use of pasta machine to create tagliatelle and microwave to bake a cake.



Raising Agents

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



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



Dough Making

Use of technical skills to make pastry and bread. Students will be required to roll out, line and shape their doughs.



Baking

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



Final dishes

Potatoes	Roasted veg pasta medley	Lemon/fruit tart	Mug Cake	Burger and Bread Roll
