

## Equipment

### Chef Knife



### Sieve



### Sauce pan



### Prevent Cross Contamination

Use the correct colour coded chopping boards and knives at all times.

RAW MEAT

RAW FISH

COOKED MEATS

SALADS & FRUITS

VEGETABLES

DAIRY PRODUCTS

### Chopping Boards

### Stick blender



### Pallet Knife



### Pastry Brush



## Pastry Types

### Choux – Profiteroles



### Sweet Paste – Tarts



### Puff pastry– Danish pastry / Apple turnovers

# YEAR 8 Catering Knowledge Organiser



## KEYWORDS

- Uniform** – remaining the same
- Shallow fry** – Cooking in a little oil
- Evaluate** – Form an idea about the finished product
- Infuse** – Flavour a liquid or solid with another ingredient.
- Contamination** – Something that is not meant to be present

## ORIGIN



### Classic Vegetable Cuts

The vegetable cut selected for a particular dish must complement the dish it is being used for. For example, a robust casserole would require larger pieces than a light consommé. Many other loose descriptions exist, e.g. tops, bite-sized pieces, chunks, and slices. The following are the traditional cuts used in the hospitality trade.

brunoise		This is a very small diced cube, sized between 1.5mm square. It is often used as a garnish for consommé. Typical vegetables used are carrot, onion, tomato and celery.
chiffonade		Finely sliced or shredded green leafy vegetables, usually lettuce or spinach, used as a base garnish for soups.
jardinière		A long thin baton, about 2cm long and approximately 3mm wide and 3mm thick. They can be slightly larger depending on their use.
julienne		Long thin matchstick-shaped pieces about 4cm in length.
macedoine		This is a diced cube, 5mm square, which is larger than the brunoise cut. Typical vegetables used are carrot, onion, turnip, beans and celery.
matignon		Finely cut vegetables cooked in butter with lard, thyme and bayleaf. Finished by deglazing the pan with a little Madeira.
mirepoix		A mixture of roughly-chopped vegetables used as a base for soups or to enhance the flavour of meat, fish and shellfish dishes. Normally onion, celery and carrot.
paysanne		This cut may be squares, triangles, circles or half-rounds. In order to cut economically the shape of the vegetable will dictate which shape to choose. All are cut, thickly about 1-2mm thick.



## Numeracy

### Measuring liquid



### Timings

### SIMPLE YIELD CONVERSIONS

- Doubling Recipes:** multiply all ingredients by 2
- Halving Recipes:** divide all ingredients by 2 and multiply by 1/2

