

Different ways of preparing and cooking ingredients



Whisking batter



Cooking blinis



Cutting using the bridge hold



Cutting using the claw grip

Health and Safety

Jewellery is removed Hair is tied back Sleeves are rolled up Aprons are on Hands are washed Cuts are covered with blue water-proof dressing

Vocabulary	
canapé	small finger food often eaten at parties
blini	a Russian pancake traditionally made from wheat or buckwheat flour
texture	how the product feels in the mouth
appearance	how the food looks to the eye
smell	the product's aroma, sensed with the nose
taste	the flavour of the product
sweet	having a sugary taste
savoury	not sweet, usually salty
sour	having a tart or acid taste like lemon juice or vinegar
hot	causing a warming feeling in the mouth from temperature or spicing
spicy	flavour gained from using spices
greasy	containing excess oil
moist	slightly wet
fresh	food which has not been preserved
preference	liking something more or less based on it's qualities
cook	to prepare food using heat
hygienic	clean and able to be used or consumed
edible	able to be safely eaten as food
plan	thinking about how to do something ahead of time
design criteria	the precise goals that a project must achieve in order to be successful
user	the person in mind when designing a product
purpose	the reason for making a product
annotated sketch	a labelled drawing demonstrating ideas
sensory evaluation	evaluating food products in terms of the taste, smell, texture and appearance