

Keywords: H+C

Year 11 Spring 2

Topic Title: The Hospitality and Catering Industry.

Introduction to the topic: Why are you learning it and how does it link to what you've learned before?

Be able to cook dishes

What lessons will you cover during the topic?

Use techniques in preparation of commodities

Keyword	Definition
Dehydrating	To remove water from something
Laminating	Prepare pastry by repeatedly folding layers of butter between thin layers of dough
Proving	Bread dough to rise due to yeast
Tenderising	Make meat more tender by beating or slow cooking
Fileting	To remove the bones from fish
Spatchcock	A chicken split open and grilled
Emulsifying	To combine two ingredients which do not normally mix
Braising	Cooking of meat and veg by heating slowly with oil and moisture
Blanching	Placing vegetables in boiling water or steam for a short time
Basting	Moistening the surface of meat with stock