



SCHOOLS





FOCUS ON WHISTS



Name:

### Wash Your Hands Have a Clean & Clear Working Space Get Ingredients & Equipment Ready Remove Jewellery and Watches Wear an Apron Roll up Sleeves Tie Back Hair Are you Safe & Ready? **Tick**

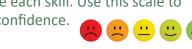
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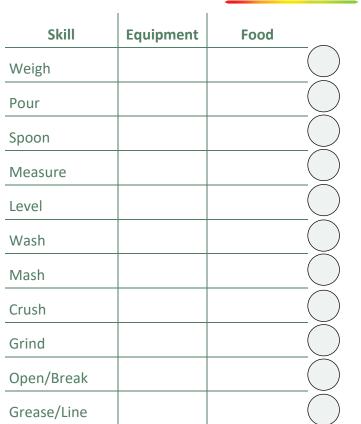


# Passport My Food Skills



List the equipment and food used to demonstrate each skill. Use this scale to show your confidence.







#### **Kitchen Skills**

Don't forget to use the correct knife skills for the technique you are using.

Skill	Equipment	Food	
Peel (Peeler)			
Peel (Knife)			
Tear			
Squeeze			
Shred			
Grate			
Zest			
Cut (Scissors)			
Cut (Knife)			
Slice			
Dice			
Chop			



#### **Combination Skills**

List the equipment and food used to demonstrate each skill. Use this scale to show your confidence.



Skill	Equipment	Food	
Stir			
Mix			
Combine			
Whisk			
Blend			
Sift			

Skill	Equipment	Food	
Beat			
Fold			
Rub (Baking)			
Rub (Cooking)			
Knead			
Flour/Bread			



# **Cooking Skills**

Skill	Equipment	Food
Bake		
Boil		
Melt		
Simmer		
Steam		
Grill		
Fry		

Skill	Equipment	Food	
Stir-Fry			
Roast			
Microwave			
Stew			
Poach			
Braise			



## **Presentation Skills**

Skill	Equipment	Food	_
Shape			
Spread			
Layer			
Roll			
Pipe			

Skill	Equipment	Food
Sprinkle		
Cover		
Cool		
Glaze		