Beckfoot

Design & Technology; Food

Topic: Fine dining afternoon tea

Year Group: 9

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1. Presentation techniques

1	Piping 	Using piping bags and different nozzles to create different patterns using buttercream/ fresh cream or meringue by squeezing the filled bag.
2	Modelling 	Use fondant icing to create shapes for decoration
3	Feathering 	Where you cover your baked item with one colour of icing and then pipe thin parallel lines using a different coloured icing. Then you drag a skewer through the lines to create a wavy effect.
4	Lattice 	Criss-crossing pattern of strips. Weaving lines of pastry over and under other strips of pastry.
5	Glazing 	Coating of food such as bread or pastry before baking used egg, milk or another liquid to create an attractive finish
6	Crimping 	Crimping the edges of pastry not only looks pretty but it helps keep the filling inside.
7	Rule of thirds	A rule that no more than two-thirds of the plate should be covered with food.
8	Positioning	The way you position the food on a plate can dramatically alter it's appearance. Centre foods that are the same shape as the plate.

2. Issues that effect what dishes can go on a menu

1	Skills of staff	Dishes can only be put on the menu if the staff have the skills to produce them.
2	Themes	If there is a theme to the menu every element of the dish on the menu must fit with that theme. As this is what the customer will expect.
3	Seasonality	Seasonal foods that foods that are grown naturally in the in each season e.g. asparagus in spring, pumpkin in autumn.
4	Ingredients/equipment available	Dishes can only be put on the menu if the kitchen have the ingredients and equipment available to make those dishes.
5	Types of customer	Different customers will have different needs and requirements from a product: Customers are people who purchase and/or consume the product.

Key Vocabulary

1	Fine Dining	Caters to an upscale clientele and provides the highest quality of food. A **fine dining** restaurant has a formal atmosphere, is almost always a sit down restaurant, and has a fancier menu than most **restaurants.**
2	Afternoon tea	**Afternoon Tea** is a **tea**-related ritual, introduced in Britain in the early 1840s. It evolved as a mini meal to stem the hunger and anticipation of an evening meal at 8pm.
3	Presentation techniques	Techniques used to make food look more attractive and appetising.
4	Plating up	To put food on a plate ready for serving.
5	Creaming method	Cake making method where the butter and sugar is mixed together first, then the egg added and then the flour folded in gently
6	All-in one method	Cake making method where all the ingredients are whisked together.
7	Finger sandwich	Sandwich that is easy to handle and can be eaten in two-three bites.
8	Egg wash	A beaten egg is used to brush the top of bread/ pastry prior to baking.

- ❑ Look up examples of fine dining plating up.
- ❑ Research other factors that could effect a menu
- ❑ Can you think of any other new words you've learnt in this project?