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YEAR 10 to YEAR 11	HOME LEARNING SCHEDULE - Summer 2014
Course Title	GCSE Catering

**GCSE Course title:** Unit 1: Catering skills

**Compulsory work set:**

1. Create your own glossary by finding the correct definitions for the following key words/skills: Accompaniments, Al dente, Au gratin, bain-marie, bouquet garni, brulée, coulis, croutons, en croute, entrée, flambé, garnish, julienne, marinade, mise en place, puree, reduce, roux, sauté.

2. Cook a three-course meal for a friend or family member. It should include a range of the following skills... Baking, boiling, simmering, roasting, frying, grilling, creaming, rubbing-in, melting, sieving, whisking, dividing, icing, piping, garnishing. You must photograph the dishes and bring to the first lesson back in year 11.

**Extension work set:** Record feedback from recipients of three-course meal in the form of written paragraphs with quotes and sensory evaluations using star/radar charts.

**How this work will be assessed at the start of Year 11:**

The dishes will be teacher assessed using the photographs and the glossary will be peer assessed in a future lesson.

*I confirm that my son/daughter has completed this work.*

Signed: \_\_\_\_\_ (Parent/Carer)