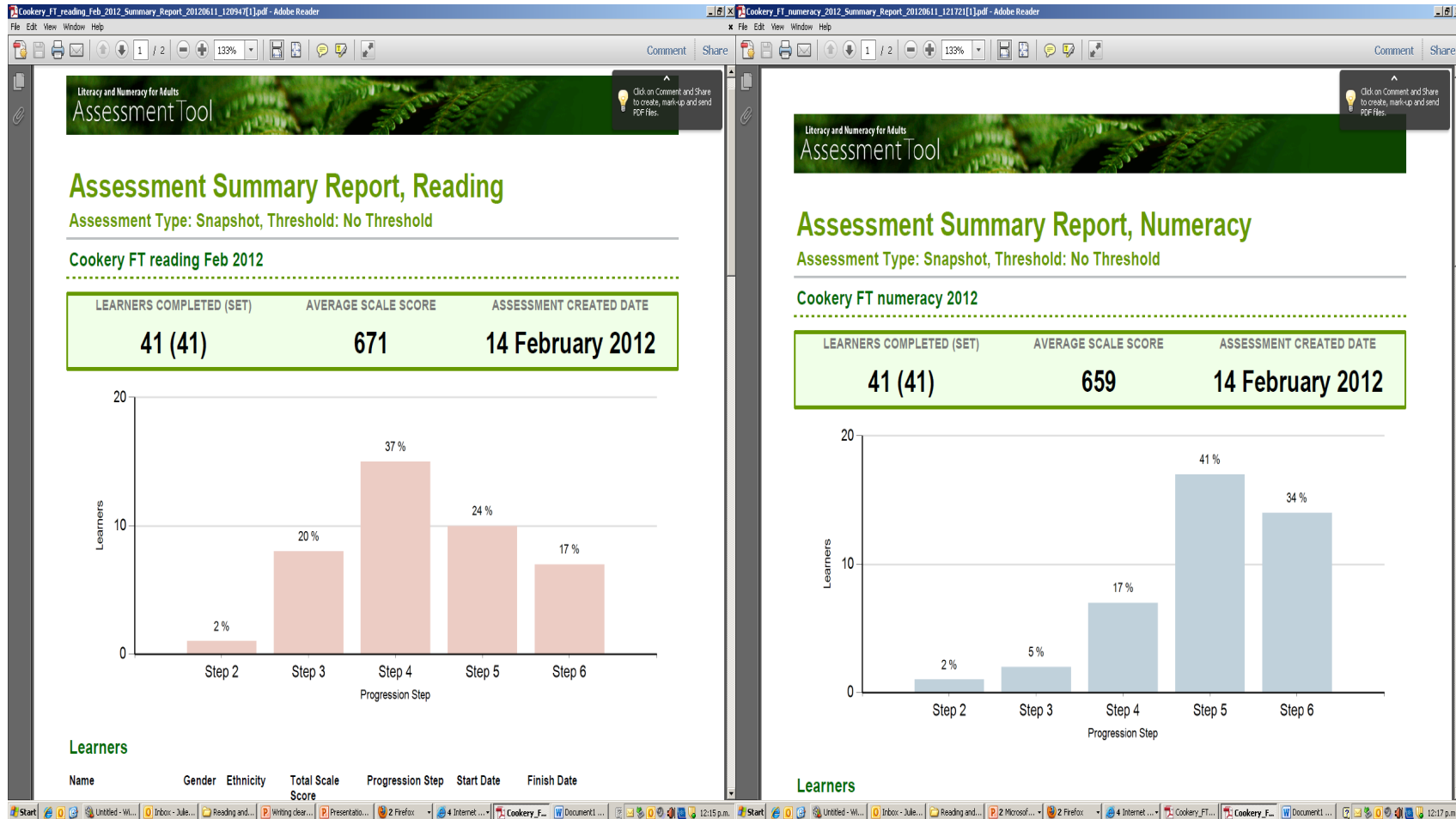


Level 3 Cookery Programme



ALNAT Results



Highlighting students progression steps



Previously embedded literacy and numeracy in the cookery programme

- Numeracy
- Reading
- Writing
- Speaking and listening

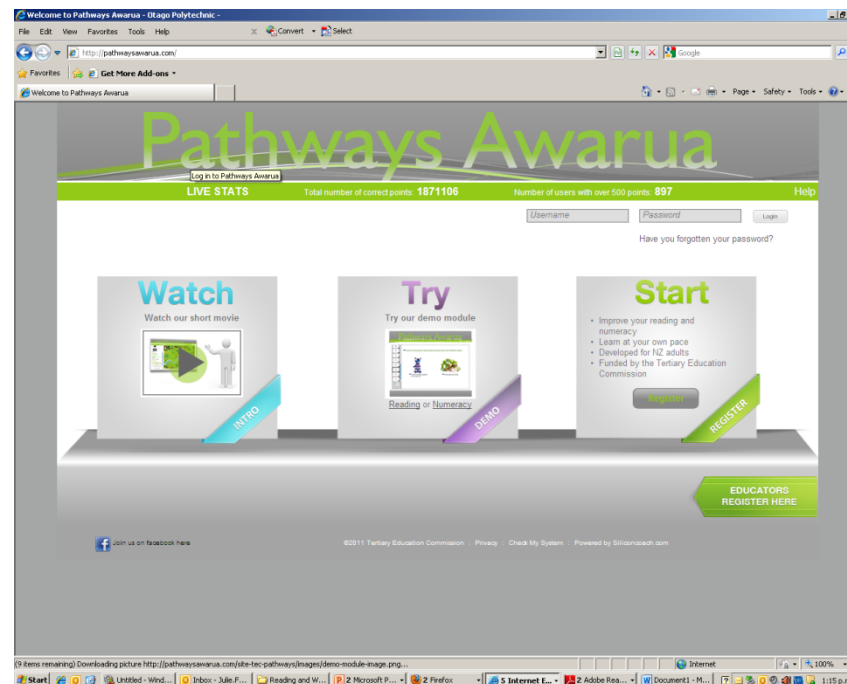


Increasing literacy and numeracy bridging the gap between learner skills and course demands

- Pathways Awarua
- Additional L & N tutorials for students at step 2-4
- Individual help
- Embedded literacy and numeracy activities in the whole class / groups
- Numeracy videos and worksheets

Pathways Awarua

- 2012 – All students timetabled to register and try it
- 2013 – be selective. Target students at step 2-4.
Introduce to smaller groups about week 3-4



Additional Tutorials

- 2012 – targeted learners at step 2-4
- 1-2 hours every 3 weeks
- Team-teaching
- 2013 – As above

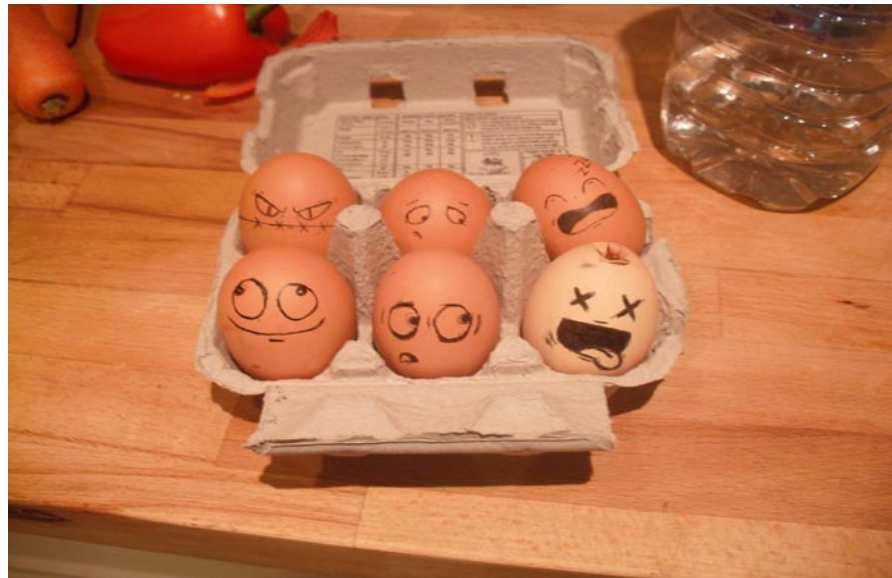
Weekly Diary - Portrait

Monday	Saturday
Tuesday	Sunday
Wednesday	Notes
Thursday	
Friday	

Free templates on presentationshelp.co.uk

Embedded L & N activities

- Developed 10-15 minute L & N activities to embed in whole class/group teaching
- Extension activities that would cater for the range of L & N in the class
- Listening activities



Numeracy resources

- [Videos](#) and worksheets to support numeracy teaching and unit 64 posted in Moodle.
- There were only three students with poor marks from the unit 64 assessment, one at 50 %, one at 65%, one at 64%.
- 40% of students achieved 95% or higher and the average mark over the rest was 79% so not a bad effort.....

No more... yummy
introduction of descriptive words



Using these 'S' adjectives

- Savory Sharp Steamy
- Slow roasted Scrumptious
- Sizzling Salty Sour
- Smooth Sundried Spicy
- Starchy Syrupy Sumptuous
- Seasoned Succulent
- Scented – flavorsome or full of flavor

My pumpkin soup is...

Sharn A delicious smooth pumpkin puree with touch of ginger. Lightly goldened garlic ^{infused} croutons and a gorgeous green coriander leaf to garnish.

Courtney A ^{scrumptious} smooth pumpkin puree with a decadant garnish and a hint of ginger

Kelly My pumpkin puree is scrumptious, it is smooth with slightly spicy flavour.

Cameron My pumpkin puree was smooth and moist with an enjoyable flavoursome taste.

Jess My soup was a scrumptious, full bodied creamy soup garnished with a lightly seasoned, smooth yoghurt.

Shawn My soup had a ^{smooth} silky texture to it. ~~The~~ It tasted nice and creamy and the chilli gave a warming feeling as it was consumed. The Parsley and Yoghurt on top gave the soup a delightful refreshing taste.

Lentil patty

M *Mild Mouthwatering Marvelous Moist Mellow
Moreish*

- Our lentil patty is **mouthwatering** and **moreish** with a slightly nutty taste from the lentils and caramelised garlic, it is absolutely **marvelous** when eaten with the green salad of the day.



Now its your turn

Choose appropriate adjectives from the word list you are given to describe your menu item to your customer

E = Exquisite Enticing Enchanting Enjoyable Enriched Eggy

F = Flavoursome Full-bodied Fruity Fluffy Flaky/Flakey Fiery

G = Glazed Glassy Gentle Gamy/Gamey Goopy Garlic

H = Heady Honeyed Heavenly Hinting -> something hinting of heavy

L = Luxurious Luscious Lemony Lush Light

M = Mild Mouthwatering Marvelous Moist Mellow Moreish

Describe the following menu items to make the customer's mouth water, considering the ingredients and the end product:

- Cream of leek and potato soup with garlic croutons
- Green salad with seasonal vegetables and dressing
- Roasted chicken with cherry stuffing and gravy
- Steamed Christmas pudding with brandy custard and cream
- Gluten-free chocolate cake, served wedged with chocolate icing and cherries

Comparison of recipes

Writing for different audiences

- Underline the ingredients that are the same in each recipe
- Make a list of any ingredients that are not common to each of the recipes, if you think this ingredient has been substituted for a similar product, note this product down
- What quantity of mayonnaise are produced in Menu One and Google recipe – look at NZ Chef recipe for an estimation possibility.

- What units of measurement are used in each recipe?
- Why do you think different recipes use different units of measurement (imperial or metric)
- Who is the “audience” for each recipe
- How do you know?

Homework

- Find a copy of three different recipes for pumpkin soup from three different sources.
- They must be written or appealing to these three different audiences
 - (a) A chef
 - (b) A vegetarian
 - (c) Someone with limited cooking experience

Questions to guide them

- Who is the audience for each recipe?
- Compare the layout of each recipe: what is similar; what is different?
- Which one/s do you prefer and why?
- Are there any other differences in the recipes?
Record them.
- Be ready to share this information with the class
- Check your spelling.

Chop the pumpkin into large cubes discarding the skin and seeds. Sweat the onion and garlic in butter in a large saucepan until the onion is clear. Add the pumpkin and garlic and sweat for a minute. Add three cups of chicken stock and the tomato paste, cover and simmer for 20 minutes or until the pumpkin is tender. Rinse a blender in boiling water to warm and blend the soup mixture. Serve sprinkled with grated Parmesan cheese.

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THIS RECIPE IS WRITTEN FOR THE GENERAL PUBLIC BECAUSE ITS VERY DESCRIPTIVE AND DOESN'T USE CHEF TERMS LIKE BRUNOISE. ITS EASY TO FOLLOW AND BASIC.

I CHOSE THIS RECIPE BECAUSE IT WOULD BE EASY TO FOLLOW & UNDERSTAND FOR SOMEONE WITH LITTLE EXPERIENCE.

THIS RECIPE USES METRIC

Summarising a message – Listening activity

AM Chefs

No chicken stock its gone off – broken bratt pan

Urgent mise en place as restaurant is fully booked

Logged job – use boiler for stock

Marshmallows for ozone

debrief: for staff -

Chloe & Farryn

You need to make more chicken stock - Has gone off - Electrician will be in today - and the bones for the stock are arriving on the same order as the marshmallows - need to be chilled.

SS BOOKED FOR LUNCH.

Rebecca
EMMA Y.
Group 2

Problem - ~~the~~ chicken stock gone off and was meant for lunch. So you need to make more.
(electrician is coming in)

- the bones ~~was~~ are coming in with the marshmallows (for ozone.)
- ~~the~~ people booked for lunch, it will be busy, and we need to serve them fast.

Writing clear instructions



Courtesy & Caitlyn





- Making a Salad. - ~~Summer salad.~~

1) Mis en Place Greek Salad

- Halve ~~green~~ olives & de-seed
- finely chop parsley ..
- Peel onion
- De seed yellow capsicum
- De seed cucumber
- De stalk tomato / remove stem

2) Cut cucumber, capsicum, tomato & onion into paysanne.

3) Whisk together vinegarette.

4) ~~On~~ Combine; dress with vinegarette & crumble feta over top.

5) Present salad.

ingredients missed

Capers

Technical words used eg de-seed
paysanne; dress
mise en place

Spelling errors underlined but not crucial as method & explanation

came from prior knowledge

Courtney & Caitlyn

Now its your turn to write clear instructions

In the future

- Photograph a practical lesson, the recipe, the mise en place and the equipment.
- Revisit the literacy lesson with the above photographs and instruct students to create a work plan with the photographs and a clear concise written explanation for each step
- Students could gain a better understanding of required work organization and flow to prepare and cook a dish in a required time frame.



- Taken from the web 26.06.12
- 4shapestraining.com
- presentationmagazine.com

thewondrous.com/humorous-egg-art-20-pics/