



TECHNOLOGY
TRIUMPHS

ncfe.

*Level 2 Certificate in
Creative Craft*

COOKERY

601/3232/2/C00



Workbook 1

Name

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1.4 Develop craft techniques, making effective use of materials, tools and equipment

1.5 Maintain a safe working environment by ensuring safe use of materials, tools and equipment

Session 1

Watch the 'Scones Session' video using the following link; before using the recipe card to create a batch of scones.

**STOP! BEFORE WATCHING ANY VIDEO MAKE SURE YOU HAVE SAVED YOUR WORK,
OTHERWISE YOU MAY LOOSE YOUR WORK!**

Click here to Watch the 'Scones Session' Video

Scone Session

Use the recipe and your knowledge of the Rubbing In Technique to create a batch of scones. Remember - you can adapt the recipe to improve it or to suit your personal dietary needs.

Photographic Evidence

Using a format of your choice, i.e. Powerpoint or Word, for example, create a '**Photo Gallery**' as a separate document to be saved to Drop Box along with your workbook at the end of the term.

Include all the photos of your practical sessions and any hand drawn tasks in this **Photo Gallery** document for **the whole term**. Label the page with a heading, for example, this task would be: 'Scones'.

As you complete more practical sessions or hand drawn tasks, just add more pages. For some practicals you may be asked to annotate, i.e. label you photos, so use a format that you are happy to save pictures and add text to.

At the end of the term, just save your Photo Gallery, along with the completed workbook to your Drop Box folder, in this case, named 'Term 1'.

Please ensure that you upload a photo of you completing some of the practical work as well as a close up of your end product.



1.4 Develop craft techniques, making effective use of materials, tools and equipment

1.5 Maintain a safe working environment by ensuring safe use of materials, tools and equipment

Adult Observations

Please make comments here on how well the student worked and give suggestions for how they can make improvements.

Remember - hints on what to write here are given in the 'Scone Session' tutorial



Student Self Evaluation

Explain how you worked throughout this session.



1.1 Assess the properties of available materials for craft item(s) including the visual and tactile qualities

Theory Work



This section should be completed after you have baked a batch of scones.

1. Explain what you needed to do if the scone mixture was too dry.

2. How could you improve the nutritional content of the scones?

3. What is the purpose of the milk for the glaze?

4. How could you improve the overall presentation of the scones?

5. How could you improve the overall taste of the scones?

- 1.1 Select materials, tools, equipment and techniques to support craft ideas and give reasons for choices
1.3 Use appropriate tools and equipment for selected techniques

6. Identify the equipment shown in the table and explain how and why you used it when baking your scones

Equipment	Name	Use
		
		
		
		
		

1.5 Maintain a safe working environment by ensuring safe use of materials, tools and equipment

Personal Hygiene

7. Looking at the diagram of the chef, first identify, then explain how you should prepare yourself to work hygienically throughout practical sessions
(Reminder, don't confuse hygiene precautions with safety precautions).

