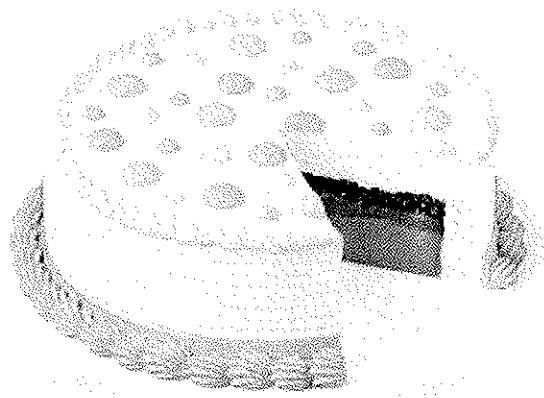


Year 9 Food Technology

Foods for Special Occasions

Assessment Task Support Documentation



Menu Structure - EXAMPLE

Matthew's 10th Birthday Party

Menu

Starters

*Claram anteposuerit litterarum formas humanitatis per seacula quarta decima.
Det quinta decima qui sequitur mutationem consuetudium lectorum.
Mirum notare quam littera gothica quam nunc equitur mutationem consuetudium.
Lectorum est notare quam littera gothica quam nunc putamus parum claram.
Quam littera gothica quam, anteposuerit litterarum formas humanitatis.
Seacula quarta et quinta decima eodem modo typi qui.
Fatu rumui nunc nobis videntur parum clari fiant sollemnes in futurum.*

Mains Meals

*Decima et quinta decima eodem modo typi qui nunc nobis videntur parum.
Qui sequitur mutationem consuetudium lectorum Mirum est notare quam littera.
Nunc nobis videntur parum clari fiant sollemnes in futurum.
Eodem modo littera gothica quam nunc putamus parum claram anteposuerit litterarum.
Formas humanitatis per seacula quarta laram anteposuerit litterarum formas.
Humanitatis per seacula quarta decima et quinta decima Eodem modo typi.
Dynamicus qui sequitur mutationem consuetudium. uinta decima odem modo.
Obis videntur parum clari fiant sollemnes! Mutationem consuetudium lectorum Mirum est.*

Desserts & Drinks

*Formas buanitati per seacula quarta decima et quinta decima Eodem modo.
Sypi qui nunc nobis equitur mutationem consuetudium lectorum Sollemnes in futurum.
Eacula quarta decima. odem modo typi qui nunc nobis.
Videntur parum clari fiant sollemnes in futurum.*

Recipe Structure - EXAMPLE

Classic Cupcakes

name / title

Preparation Time: 1:40
Cooking Time: 0:10
Serving Size: Makes 12

Preparation / cooking Time
Serving size

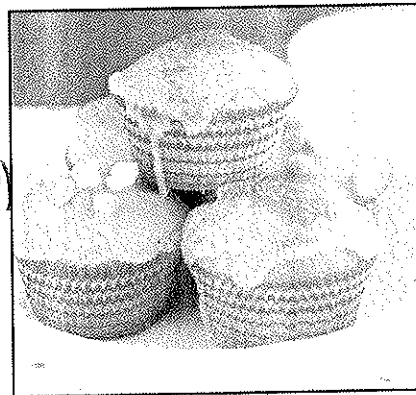
Ingredients:

Cupcakes

Ingredients List

- ✓ 2 cups self-raising flour, sifted
- ✓ ¾ C caster sugar
- ✓ ¾ C milk
- ✓ 125g butter, melted, cooled
- ✓ 2 eggs, beaten
- ✓ 1 T Queen Natural Vanilla Essence

in order
(descending)



Icing:

Quantities

- ✓ 1 ½ cups pure icing sugar
- ✓ Pink food colouring
- ✓ 1 T water

image

Method:

method / Instructions

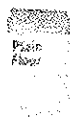






1. Preheat oven to 200°C. Grease a 12 x 1/3-cup capacity muffin pan. Alternatively, line holes with paper cases. Combine flour and caster sugar in a bowl. Make a well in the centre.
2. Add milk, butter, eggs and vanilla to flour mixture. Using a large metal spoon, stir gently to combine.
3. Spoon mixture into prepared muffin pan. Bake for 12 to 15 minutes, or until a skewer inserted into the centre comes out clean. Stand in pan for 5 minutes before transferring to a wire rack to cool.
4. Make icing: Sift icing sugar into a bowl. Add food colouring and water. Stir until smooth and well combined. Spoon icing over cupcakes.

Action verbs



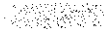
adjectives

Costing Sheet - EXAMPLE

Cost for pretty in pink princess cupcakes:

ingredients:	Quantity	ingredient cost	recipe cost
Flour	2 cups 500 grams	 Homebrand Plain Flour 2kg \$1.70 \$0.85/1KG	\$0.43
Baking soda	1 teaspoon 5 grams	 Mckenzie's Baking Aids Bi Carb Soda 500g \$2.53 \$0.51/100g	\$0.02
Baking powder	1 teaspoon 5 grams	 Mckenzie's Baking Aids Baking Powder 125g \$2.62 \$2.10/100g	\$0.10
Salt	1/2 teaspoon 2.5 grams	 Saxa Table Salt Picnic Pack 1.25g \$1.92 \$0.15/10g	\$0.03
Sour cream	1/2 cup 120 ml	 Woolworths Sour Cream Lite 500ml \$1.39 \$0.46/100ML	\$0.55
Milk	1/2 cup 120 ml	 Pura Full Cream Milk Carton 300ml \$0.93 \$0.31/100ML	\$0.37
Vanilla	1 teaspoon 5 ml	 Queen Essences Vanilla Imitation 200ml \$1.64 \$0.08/100ML	\$0.04

CONT...

ingredients:	Quantity	ingredient cost	recipe cost
Butter	1 cup 225 grams	 Homebrand Butter Block 250g \$1.39 \$0.56/100g	\$1.26
Sugar	1/2 cup 200 grams	 Csr White Sugar 500g \$1.67 \$0.33/100g	\$0.66
Eggs	2 eggs	 Homebrand Caged Eggs Extra Large 12pk 700g \$3.21 \$0.46/100g	\$0.53

TOTAL RECIPE COST: \$3.98

15 CUPCAKES = \$0.27 PER CUPCAKE

Work Flow Plan - EXAMPLE

Production plan:

Time	Tasks to be completed in order	Equipment required
4:00 pm	Preheat oven to 180 degrees and butter the cake tin.	Oven, butter, pastry brush and tin.
4:01 pm	Pour the chocolate cake mix into one bowl and the vanilla in another.	One packet of Vanilla cake mix and one packet of chocolate cake mix, two bowls.
4:06 pm	To each bowl add one egg and 1/4 cup of milk and stir with an stir each with an electric beater until the batter is smooth.	2 eggs, 2/4 cups of milk and an electric beater.
4:15 pm	In turn add a layer of each batter to the cake tin, so the result will be a marble cake.	2 spatulas.
4:15-5:00 pm	Bake the cake for 40-45 minutes or until a skewer inserted through the middle comes out clean.	Oven, skewer.
5:05-5:10 pm	Allow the cake to cool for 5-10 minutes before adding fondant.	Cooling tray.
5:30 pm	Add one drop of fondant coloring to the fondant and knead it through until the fondant turns the desired colour.	Fondant coloring.
5:50 pm	Roll the fondant out.	Rolling pin.
6:20 pm	Wrap the barbie's legs in glad wrap and insert it into the cake. Carefully cover the cake and barbie in fondant. and decorate it as you desire.	Barbie doll, glad wrap, edible pearls and fondant flowers, cake plate.