

Grade 10 cooking journals

You need to include the same types of observations as your baking journals. Additional questions and terms are included here.

Date:	What we made:	Key terms or questions to answer /refer to in journal (questions will be on future tests)
Week of November 11	Chicken soup ****Comment on taste, texture and appearance /improvements etc-- same as your baking journal!	terms to know/include: small dice brunoise stock scum saute -how long should chicken stock boil? -what makes stock cloudy? -Why is raw chicken dangerous and how should it be handled?
Friday Nov 15- Tuesday november 19	Squash-- seasonal produce	buttercup, butternut and acorn squash -how to prepare squash -usual journal questions about your own dish -comment on your favorite dish(es) from the other groups-- what made it good? -comment on your LEAST FAVORITE dish(es) from the other groups-- what made it BAD and how could it be improved? -what can we conclude about boring vegetables tasty?
	Samosas	How did you cut up the potatoes and vegetables? How could the flavor be improved? What spices did you use? What part of the world do samosas ome from?

Week of november 25	potato dishes	<p>pierogy hash brown scalloped potatoes</p> <p>what changes could you make to the recipes to include different vegetables, flavors etc?</p> <p>What cooking skills do you need to improve on (sauteing, knife skills, speed, organisation etc)</p>
Week of december 2 crepes	<p>breakfast dishes</p> <p>crepes</p>	<p>What 5 things could you FILL crepes with?</p> <p>Think of 3 ways you can garnish/plate crepes and sketch it.</p>
Omelets	egg dishes	<p>What's the difference between a French and an American omelet?</p> <p>What's the procedure for making a French omelet?</p> <p>What type of pan is best for omelets?</p> <p>Think of three tasty filling combos you could put in if you make an omelet if making for your culminating project.</p>
Fettucine alfredo, rose or tomato sauce	<p>Sauce names:</p> <ul style="list-style-type: none"> -bechamel -spaghetti marinara -fettucine -angel hair pasta -alfredo sauce -rose sauce -ragu/ bolognaise sauce 	<p>-How did the fresh pasta differ from the dried kind?</p> <p>-Which dish was your favorite and why?</p> <p>-How would you garnish the Fettucine Alfredo in a fancy restaurant?</p> <p>-How could you make the Spaghetti Marinara (spaghetti with tomato sauce) into a more expensive dish if selling at a fancy restaurant?</p>
Week of december 16	Pizza	<p>-What are some popular pizza topping combinations you would see in a cheap pizza restaurant?</p> <p>-What about an expensive restaurant, such as the ones on the "eating out in the GTA"</p>

		assignment you did earlier? -How could you make a breakfast pizza?
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Alternative assignment: if you were away or MISSED THE SQUASH CLASS (: where we tried the dishes:

RESEARCH and find pictures of at least three types of squash and their names, season available in canada.

Find 3 recipes featuring squash as a main ingredient. Which one do you think will taste the best? why?

Which one would you put on a restaurant menu, and why?
Include your recipes in your journal.