

Images of making the dish:



Bronze D of E – Skills Section – Cooking

You must agree your aim with your assessor before you embark on your skills section.

Aims could include

Budget friendly meals – prepare and cook a range of cost effective meals for your family

International Cuisine – prepare and cook a range of dishes which showcase foods from around the world

Baking – prepare and cook a range of bread, pastry, cake and biscuits products

Whatever you choose to do you must produce a portfolio of work which includes photographic evidence of the food.

Other things to include in your evidence are –

List of ingredients

Method

Skills used

Tasting notes/feedback

If you are undertaking 3 months of skills there is an expectation that you will produce a minimum of 12 dishes – showing an hour of cooking a week

Student notes on making the dish:

Parent Feedback:

Name of Recipe

Description

Quantity	Ingredients
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Picture of final dish

Method

Equipment
