

Soggy
Mushy
Lumpy
Gritty
Chewy
Airy
Tender
Sticky
Gooney
Flaky
Foamy



GCSE Hospitality and Catering LITERACY MAT

Examination Tips

- Read each question thoroughly.
- Underline key words, so you know what the question is asking.
- For the essay type questions at the end of the papers, draw up a short.
- Plan before starting or highlight keywords to help answer the question.
- Look at the number of marks available for the question and write enough to earn the marks.
- The exam is not a race! There are no prizes for finishing first so take your time!

GOOD LUCK!

Assessment Tips: Command words Explained

<i>account for</i>	Give reasons for; explain why something happens
<i>analyse</i>	Examine closely; examine something in terms of its parts and how they are related to each other
<i>argue</i>	Present a case for and/or against something
<i>assess</i>	Decide the value of something
<i>comment on</i>	Identify and write about main issues, giving your reasons your reactions based upon what you have read or heard in lectures. Avoid purely personal opinion.
<i>compare</i>	Discuss two or more things in terms of their similarities and differences
<i>contrast</i>	Discuss two or more things, emphasising their differences, give reasons why
<i>critically evaluate</i>	Weigh arguments for and against something, assessing the strength of the evidence on both sides. Use criteria to guide your assessment of which opinions, theories, models or items are preferable
<i>criticise</i>	Give a judgment about the value of something and support that judgment with evidence
<i>define</i>	Make clear what is meant by something; or use a definition or definitions to explore a concept.
<i>demonstrate</i>	Show or prove by reasoning or evidence, display and explain the workings of a system
<i>describe</i>	Present a detailed account of something
<i>discuss</i>	Consider and offer some interpretation or evaluation of something; present and give a judgment on the value of arguments for and against something

Assignment Task

Task One:

You must choose **one** from the following bank of tasks.

1. Chefs use a wide range of fruit and vegetables to add colour, flavour and texture to their menus. Using fruit and vegetables produce and serve four interesting dishes that would be popular with customers.
2. There is a wide variety of dairy products available for chefs to use. Using dairy products produce and serve two sweet and two savoury dishes that could be included on a menu.
3. Afternoon teas are very popular and are an excellent way for chefs to demonstrate their skills at producing baked products. Prepare, cook and serve four items, at least one of which must be savoury that could be offered as part of an afternoon tea menu.

Culinary Words:

Term:	Meaning:
accompaniments	Items offered separately to main dish.
al dente	Firm to the bite.
au gratin	Sprinkled with cheese or breadcrumbs and browned.
bain-marie	A container of water to keep foods hot without fear of burning.
brûlée	Burned cream.
bouquet garni	A small bundle of herbs.
eoulis	Sauce made of fruit or vegetable purée.
croûtons	Cubes of bread that are fried or grilled.
en croûte	In pastry.
entrée	Main course.
flambé	To cook with flame by burning away the alcohol.
garnish	Served as part of the main item, trimmings.
julienne	Thin, matchstick-size strips of vegetables.
marinade	A richly spiced liquid used to give flavour and assist in tenderising meat and fish.
<i>mise-en-place</i>	Basic preparation prior to assembling products.
purée	A smooth mixture made from food passed through a sieve.
reduce	To concentrate a liquid by boiling or simmering.
roux	A thickening of cooked flour and fat.
sauté	Tossed in fat.

Punctuation Table

,	Comma used to indicate a pause or separate items	:	Colon used to introduce an explanation, further details or a list
.	Full Stop Used to indicate that a sentence has finished	'	Apostrophe used to show possession or to show that we left out a letter or group of letters
;	Semicolon Used to join two strongly related sentences or to separate items in a series that had com	()	Brackets used for less important details such as an afterthought or personal comment
!	Exclamation Mark Used at th end of a sentence to show surprise or shock.	?	Question Mark used at the end of a question
“	Quotation or Speech Marks used before and after a quotation or direct speech	/	Slash used to indicate line breaks when quoting poetry or plays

Assessment Tips: Command words Explained

<i>distinguish</i>	Bring out the differences between two (possible confusing) items.
<i>enumerate</i>	Give an item by item account of something
<i>evaluate</i>	Attempt to form a judgment about something
<i>examine</i>	Inspect something in detail and investigate the implications
<i>explain</i>	Make clear the details of something; show the reason for, or underlying cause of, or the means by which something occurs
<i>illustrate</i>	Offer an example or examples to show how or that something happens; or make concrete a concept by giving examples.
<i>interpret</i>	Make clear the meaning of something and its implications
<i>justify</i>	Give reasons why certain decisions should be made, or certain conclusions reached
<i>narrate</i>	Concentrate on saying what happened, telling the story
<i>outline</i>	Go through and identify briefly the main features of something
<i>prove</i>	Show by logical argument
<i>relate</i>	Show similarities and connections between two or more things.
<i>review</i>	Report the chief facts about something; or offer a criticism of something.
<i>state</i>	Give the main features, in very clear English (almost like a simple list but written in full sentences).
<i>summarise</i>	Describe something concisely
<i>to what extent</i>	Consider how far something is true, or contributes to a final outcome. Consider also ways in which the proposition is not true.
<i>trace</i>	Identify and describe the development or history of something from some point, or from its origin.

Moist
Runny
Smooth
Soft
Tasty
Tough
Burnt
Fruity
Salty