

Practical skills:

Savoury

Portioning chicken - Caesar salad, chicken pie, curry, chicken kiev		
Cooking meat/potato topping/layering - Cottage/Shepherd's pie/Moussaka		
Filleted fish/shaping moulding - fish cakes, fish pie		
Fresh pasta - Lasagne/Ravioli		
Rough puff pastry - Sausage rolls/savoury plait		
Choux pastry - Savoury choux bun		
Savoury roulade		
Shortcrust pastry - Traditional Cornish pasties, quiche		

Sweet

Shortcrust pastry making/layering/jam - Apple frangipane tart, Bakewell tart,		
Shortcrust pastry/meringues – lemon meringue pie		
Shortcrust pastry custards/curd – Lemon tart, custard tart		
Biscuit recipes - Brandy snap baskets and filling, millionaire shortbread, tuille biscuits		
Whisking method – Swissroll , roulade		
Choux pastry – profiteroles, eclairs		
Rough puff pastry – tarte tatin, fruit tarts with crème patisserie, Jalousie (lattice pastry)		
Meringues – pavlova with a fruit coulis,		
Mousse – gelatine		
Trifle – jelly (with gelatine), whisked sponge, homemade custard		
Decorated cake e.g. ganache/filling/chocolate curls		
Decorated - piping, fruit, coulis		

Bread/dough

Bread plait/enriched dough: flavoured, using a handmade dough/shaping.		
Sweet bread dough - Chelsea bun: shaping and glazing.		
Continental breads – naan, baguette, focaccia, ciabatta		

Burgers

Bean burger with homemade bread bun: bread making, forming and shaping and own made mayonnaise.		
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Sauces

Infused velouté sauce: using the roux method.		
Mayonnaise/Hollandaise sauce: made in a blender or by hand.		
Salad dressing – vinaigrette		
Blended sauce – gravy, stir-fry sauce, lemon curd (lemon meringue pie)		

Soup

Chunky (higher skill), blended – vegetable or meat/fish based, pasta		
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