

**L.O: Wk 4 To be able to weigh and measure accurately and identify the importance of this**



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- Identify each piece of measuring equipment
- Give at least one example of the type of ingredient you would measure with it

1.



3.



2.



4.



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Can you think of any reasons for why you need to weigh and measure accurately?

### **To make sure the dish:**

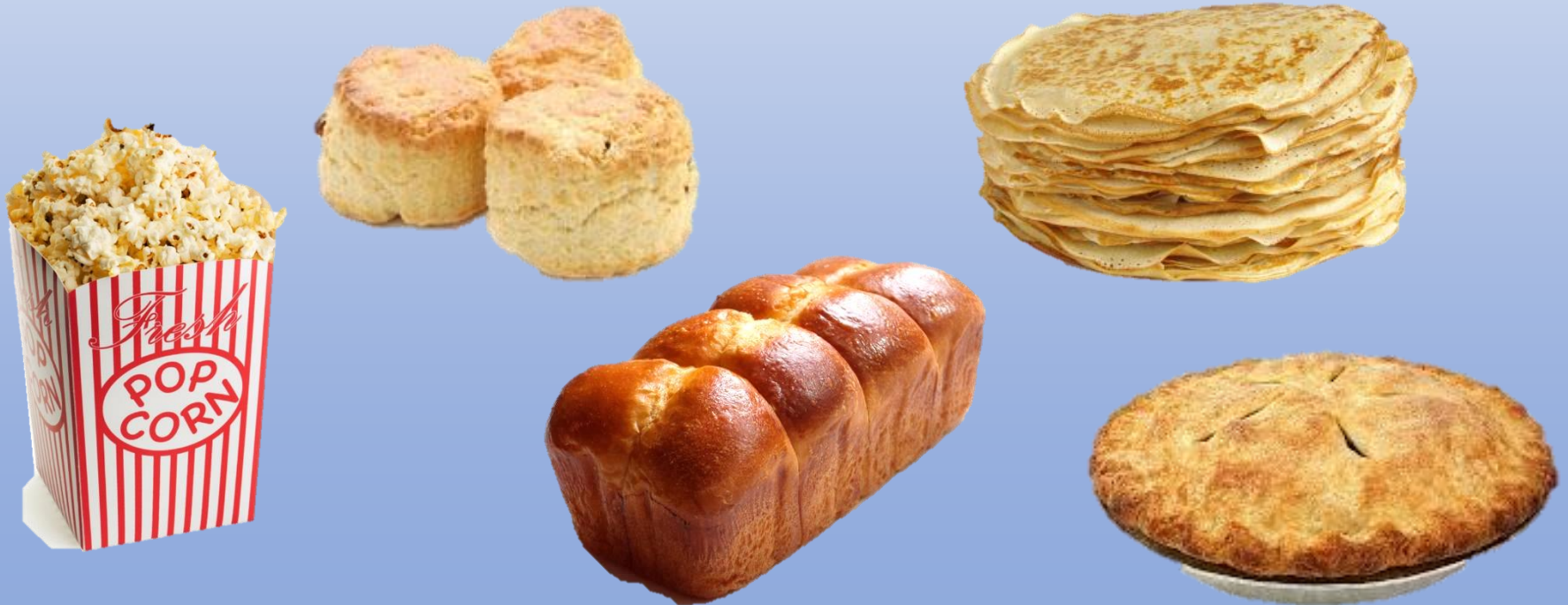
- Tastes as it is meant to
- Looks as it is meant to
- Has the correct texture
- Cooks properly



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**Give some examples of sweet and savoury ingredients**

Can you think of any foods that are available in both sweet and savoury varieties?



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# **Cheese & Bacon muffins Demonstration**



Watch the demonstration carefully  
(No talking)

**What is the difference between the two batches of muffins?**

**How do you think this may effect the:**

- Taste
- Texture
- Appearance
- Aroma?

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You will need to **adapt** the savoury muffin recipe to make your own sweet fruit muffins next week



Your fruit muffins can include one of the following:

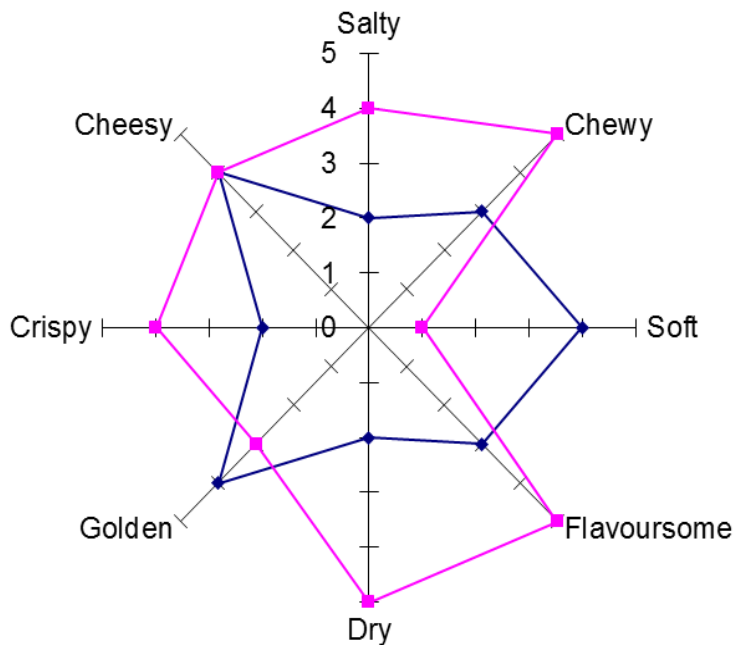
- Apple
- Banana
- Mixed berries
- Sultanas

**Create a colourful, detailed, annotated diagram of your fruit muffin design**

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# Sensory Analysis

A sensory analysis is an evaluation of the **taste**, **texture**, **appearance**, and **aroma** of a dish



Complete a sensory analysis star diagram for both of the muffins

- Make sure you include a colour key to show which is which
- Write a short description of each muffin – explain why you did/didn't like it
- List any other words you can think of to describe the muffins

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## True or False?

- ✓ Weighing scales can be used to measure dry ingredients.
- ✗ A tablespoon is smaller than a teaspoon.
- ✓ A measuring jug must be used on a flat surface.
- ✗ Dry ingredients are measured in millilitres.
- ✓ Measuring accurately is always important when cooking.
- ✓ Dry ingredients are measured in grams.
- ✓ 'Tbsp.' means tablespoon.
- ✗ A levelled teaspoon looks like this >



# Savoury muffin

- 250g self-raising flour
- 1 pinch salt
- 2 teaspoon baking powder
- black pepper and your favourite spices to taste
- 2 eggs
- 1 teaspoon oil
- 80g unsalted butter, softened
- 200ml milk
- 150g strong cheese, grated
- cooked bacon, chopped, to taste
- 1 onion, minced

Savoury muffin equipment