EAR 9 ORIENTAL DISH

You will be exploring research and design in response to a brief about Oriental food by building on practical skills to produce a range of high skilled dishes. You will learn to evaluate and modify your oriental dish.



Key Words

Food Security Sustainability Climate change **Poverty**

Population Affordable **Nutritious** Food bank

Primary processing Secondary processing

Pasteurisation Refrigeration Milling Sieving

Grain **Pathogenic**



Wider Study Opportunities?

Careers - Chef, Food Scientist, Nutritionist

GCSE - Food and Nutrition

Homestudy - Research into cultural influences.



Some of your learning will include:

Working independently in a safe and organised way.

Researching oriental dishes, flavours, ingredients, restaurants and culture to build knowledge.

Designing a range of oriental dishes.

Making and evaluating a chosen final oriental dish.

Increasing cooking technical skills by producing a range of healthy dishes.

Food Security and Sustainability/Food Waste/Food Processing.

Assessment and Feedback:



Assessment Objective 1: Demonstrates an ability to research oriental ingredients, restaurants and culture. Analysis of research leading to the development of a range of designs.



Assessment Objective 2: Demonstrates the ability to produce a range of nutritional dishes to a high standard. Demonstrate skills and techniques appropriate to each dish.



Assessment Objective 3: Evaluates their dishes in depth using sensory properties, demonstrating an awareness of Health and Safety and appropriate dish modifications.



Assessment Objective 4: Completion of a knowledge check relating to Food Security/Food Waste/Food Processing.

Why this? Why now?

To revisit health and safety briefly.



A fun, creative and independent project designed to build on skills and promote in depth investigation leading to individual practical outcomes. As the third project in KS3 (on rotation), it is designed to prepare and enable you to progress to Year 10 and GCSE.