




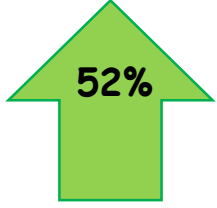


Percentage	I can ...	Prove it!
 <p>72%</p>	I can test and evaluate my food.	Evaluate your dish: the variety in colour, textures and complimentary flavours. Suggest 3 improvements or alterations.
 <p>68%</p>	I can work with a range of ingredients, equipment, components and processes.	Design a balanced plate of pasta that uses a range of equipment, ingredients and processes. Label the processes and write 2 lists: 1 for ingredients and 1 for utensils. You should also demonstrate that you can make your own pasta.
 <p>64%</p>	I can identify issues with a dish and recommend different solutions using different sources.	Use the websites, recipe books, blogs, magazines, TV programmes to suggest 3 alternative pasta sauces to serve with Penne.
 <p>60%</p>	I can identify issues with a dish and recommend changes.	Write specific ways that you would make a bowl of Penne Arabiatta Gastronomic? Name the ingredients you would include. Explain gluten formation.
 <p>56%</p>	I can respond creatively to briefs, exploring and testing my ideas both theoretically and practically.	Design (draw) 3 gourmet pasta dishes and label how they meet the success criteria of being Gastronomic. NOTE: Stick the photo of your practical work into your exercise book.



Pasta






I can design ideas for food that meet a range of dietary needs.

Design 4 pasta dishes that would be suitable for each of the following diets:

1. Vegetarian
2. Low Fat
3. Lactose intolerant
4. Gluten intolerant



Percentage	I can ...	Prove it!
 <p>48%</p>	<p>I can make a step by step recipe and time plan.</p>	<p>Write a recipe for a pasta dish labelling the features of a recipe.</p>
 <p>44%</p>	<p>I can use labelled sketches/recipes to show my ideas to meet a specific design criteria.</p>	<p>Draw and label 3 designs for a pasta dish that are colourful, contribute towards your 5 a day and is suitable for vegetarians.</p>
 <p>36%</p>	<p>I can use correct equipment in an appropriate way.</p>	<p>1. Give 2 tips for boiling pasta.</p> <p>List the equipment you'd need for each of the following dishes:</p> <ol style="list-style-type: none"> 2. Beef burger 3. Vegetable soup 4. Quiche 5. Pizza



Pasta



I can apply knowledge of pasta to specific dishes.

What pasta would you use for the following dishes?

- Arabiatta
- Carbonara
- Bolognese
- Cheese sauce (Béchamel)

Percentage	I can ...	Prove it!
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I can identify different types of pasta.

1. What do ravioli and tortellini have in common?
2. Name 4 types of pasta.
3. Explain what "al dente" means.

Key Words:

- Al dente
- Ravioli
- Tortellini
- Tagliatelle
- Conchiglie
- Penne
- Fusilli
- Proteins
- Gluten
- Carbohydrates
- Arabiatta
- Carbonara
- Bolognese
- Consumer
- Manufacturer
- Additives
- Preservatives
- Processed
- Nutrition



