

# DESIGN AND TECHNOLOGY.FOOD TECHNOLOGY.

Revision help sheet summer 2009

## REVISION CONTENT: EGGS

### DESIGN THEME: BUFFET PRODUCTS

LONGDALE REVISION GUIDE	LONGSDALE WORKBOOK	DESIGN AND MAKE (TECHNOLOGYTEXTBOOK)
Pg 50-61 Sensory analysis	Pg 50-52 Pg 59-60 Instead of cheese and onion crisps use a buffet product using eggs.	Pg 104-107 Sensory evaluation
Pg 62 Disassembly	Pg 53 Disassemble a product. Complete for a buffet product using eggs.	Pg 12-13 relate to buffet products using eggs
Pg 62? Quality Assurance and Quality control.	Pg 70-answer the questions	Pg 112-115 Quality assurance and control. Systems and analysis
Pg 70 Hazard Analysis Critical Control Points. H.A.C.C.P.	Pg 63-64-answer the questions	Pg 126-129 Making food safe to eat. H.A.C.C.P
Pg 34-39 Use of I.C.T.	Pg 34-39 answer the questions	
Pg 17 eggs	Pg 17 answer the questions	Pg 100 use of eggs in cold desserts
Pg 23 Pastry, types, ratios of ingredients	Pg 23 answer the questions	Pg 48-53 Learn types of pastry, ratios of ingredients, ingredients amounts ,methods, BAKING BLIND
Pg 25 Sauces	Pg 25 answer the questions	Pg 84-85 Sauces. Learning the functions of the ingredients and critical points in making a sauce.
Pg 14-Starch -Learn terms SINERESIS-LEMON MERGINGUE PIE.SMART STARCHES, gelatinisation process	Pg 14-Answer questions	Pg 118-119 Structure in food products-colloidal structures, emulsions, gels,gelatinisation Suspensions, foams.
		Pg 120-121 Dressing and dipping Salad dressing and mayonnaise using eggs
Pg 31 Cook-chilling	Pg 31 answer the questions	Pg 62-63 Cook chill
Pg 28-29 Preservation	Pg 28-29 Preservation	
Pg 59 Standard components	Pg 59 Standard components-answer the questions	Pg 136-137 Standard components-relate to uses of eggs in buffet products
Pg 34-37 CAD. Pg 38-39CAM	Pg 34-37 CAD. Pg 38-39 CAM. Answer the questions.	
Pg 47 Gathering research material	Pg 47 Gathering research material answer the questions	Pg 108-115Product design and production systems- relate to the use of eggs in buffet product
Pg 50-53 Specifications	Pg 50-53 Specifications. <b>Answer questions but make sure you are aware of the different types of specifications and how to write a detailed specification for your product designs using eggs in buffet products</b>	Pg 10,110-design spec Pg 38, -product spec
Pg 42-Design process relate to design theme use of eggs in		

buffets		
Pg 68 flow charts relate to your choice of designs related to the use of eggs in buffet products		