TASK 1 Provide definitions or explanations for the following 21st Century technological advances in kitchen equipment

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| Innovation/technological development | Explanation or definition | Advantages | Disadvantages |
| Induction cooktop |  |  |  |
| Steam Oven |  |  |  |
| Magic-eye frying pan |  |  |  |
| Microplane graters |  |  |  |
| Thermomix |  |  |  |
| Silicone tools and cookware |  |  |  |
| Teflon coated fry pans and sandwich presses |  |  |  |

Now choose 3 of these new technologies and suggest the target market and why it is valuable to the target market

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| --- | --- | --- |
| New technology equipment | Target market | Why is this technological development valuable to the target market |
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Fill in the following table to revise cooking methods

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| Cooking methods | Type of heat transfer | Style of cooking |
| Dry methods of cooking | | |
| Radiation |  |  |
| Conduction |  |  |
| Convection |  |  |
| Wet methods of cooking | | |
| Conduction followed by convection |  |  |
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