

Saturday 22 March – Sunday 13 July

10am-5pm daily (closed Good Friday)





Top Designs 2014,
Georgia Crowley, Flashback
Above: Petit fours plate Right: Eton mess



Top Designs 2014,
Katie Butler, Fly with me

Above: Open ravioli with wild mushrooms Right: Turkish delight ice-cream with rosewater syrup



Top Designs 2014
William Antolasic, Animalia
Squid ink tagliatelle with butter and sage sauce



Top Designs 2014

Cassie Nieborski, The wonderful world of Disney

Above: Black forest berry gateau (Enchanted forest) Right: Dehydrated strawberries and Turkish delight (Three wishes)



Top Designs 2014

Victoria El-Khoury, Seasoned spoon Food blog - seasonedspoon.wordpress.com/

Above: Fish sliders with pea and broad bean puree Right: Ricotta panzerotti with candied peel and citrus salad

VCE Food and Technology School Assessed Task (SAT)

- Commenced in Unit 3 and completed in Unit 4
- Contributes 40% to the study score

Unit 3, Outcome 3 - Developing a design plan

Develop a design brief, evaluation criteria and a design plan for the development of a food product.

Unit 4, Outcome 1 - Implementing a design plan

Safely and hygienically implement the production plans for a set of four to six food items that comprise the product, evaluate the properties of the food items, evaluate the product using the evaluation criteria and evaluate the efficiency and effectiveness of production activities.

(VCAA Study Design VCE Food and Technology, 2010, pp 21, 24)

Scope of the task

- Design brief and criteria for evaluation
- Design plan
- Production work
 - At least four different complex processes
 - Two to three different food preservation techniques
 - Range of preparation, preservation, cooking and presentation techniques
- Overall production timeline
- Individual food item production plans
- Production work
- Evaluation report

(VCAA 2014 Administrative Information for school-based assessment, pp2-4)

Important information

VCAA website

www.vcaa.vic.edu.au date accessed 4/6/2014, site updated 3/6/2014

- Study design 2011-2015
- 2014 Administrative information for school based assessment, includes the assessment sheet and assessment criteria
- Table of complex processes

ESSENTIAL QUESTIONS that you might ask yourself throughout the design process

What information do I need in my design brief? (CR 1)

What evaluation questions do I need to consider throughout the completion of the task? (CR 1)

How much research do I need to do in response to the brief? (CR 2)

How should I acknowledge my sources of information? (CR 2)

How do I document my ideas and thought processes about my decision making? (CR 2)

How do I show that I am organised during the planning and implementation of the product? (CR 3)

How do I demonstrate my knowledge about ingredients, tools and equipment, safe and hygienic work practices and techniques used? (CR 4 -6)

What production evidence do I need to collect and record? (CR 7)

How do I evaluate the food items and the planning and production activities? (CR 8 – 9)

Criterion 1

Skill in developing a *design brief* and criteria for evaluation

What information do I need in my design brief?

- Clear and thorough description of the context or theme/focus
- Structured with comprehensive, coherent and relevant information:
Who, What, Where, When and Why
- Think about the style – story, letter, advertisement
- Scope of the task in your own words

DESIGN BRIEF



Travelling to the dry desert land of Lake Mungo in New South Wales allowed me to engage in the rich Indigenous culture that still exists to this day. Throughout the course of my travels, I met a remarkable group of Aboriginal elders. This extraordinary group taught me how to transform the wonderful natural produce of the outback, into flavoursome bush tucker. Australia's native cuisine.

On my return home to Melbourne Victoria, I realised that bush tucker has lost its prominence within Australia's culinary industry. I have decided to bring this native cuisine back to life and produce an Indigenous inspired menu for an Australian airline. This way, I can provide an opportunity for Australians across the nation to experience a taste of their country's ancient outback flavours and reconnect with the Indigenous culture.

Being an Indigenous menu, native Australian ingredients are required to be the main focus of each food item and are to be presented in a way that resembles modern day bush tucker. This will ensure passengers can dine in a contemporary way that is familiar but at the same time will experience different flavours that they may not have been exposed to before.

Australia was an unspoilt country where natives respected the environment and made sure animals and plants were never over hunted or over collected. People only took enough to feed those present at the time and nothing was wasted. For this reason, as I am producing my menu, I want to reduce food waste, as I believe this is the traditional way to live off the land and stay true to the Indigenous culture.

To confirm that the menu is complex, visually appealing and thus of a high quality, I am required to produce a sample menu to serve two board members of the airline. They will be dining on the plane permitting them to engage in a similar experience as passengers would when travelling. This will allow for an accurate critique, as they will be making the final decisions as to whether the menu is of an exceptional standard to serve to airline passengers. The sample menu will be produced one month before it is released to passengers allowing enough time to adjust any issues that may be present.

The menu will be served almost immediately once passengers are seated on the plane and as a result some food items must be prepared in advance to save time. Therefore these food items must have good keeping qualities.

I have requested that a photo be taken of the final dishes so that I may present my menu to the elders back in Lake Mungo. This will show them how I have incorporated their culture and native ingredients to create an amazing menu for an Australian airline, that will provide the opportunity for Australians to "dig" into Indigenous Australian bush tucker.

SPECIFICATIONS CONSIDERATIONS AND CONSTRAINTS

The menu is to be presented in a way that resembles modern day bush tucker.	Native Australian ingredients are required to be the main focus of each food item.
The menu should be visually appealing.	Produce an Indigenous inspired menu for an Australian airline.
A sample menu is required.	
Some foods must have good keeping qualities	
The menu should be complex and of a high quality.	
A photograph should be taken of the final dishes.	
The sample menu should serve two	
Food waste should be reduced.	

Identifies the problem to be solved

Uses scope of the task information in own words

Specifications clearly identified

Top Designs, 2014, Melinda Dalla-Zuanna
Indigenous Australian bush tucker

Criterion 1

Skill in developing a design brief and *criteria for evaluation*

What evaluation questions do I need to consider throughout the completion of the task?

- Specifications are clearly identified
- Evaluation questions that reflect all of the information in the brief
- Approximately 5-6 questions
- One of the questions should be on the theme or focus area
- Other questions should cover the scope of the task
- Questions should support detailed and comprehensive responses....could start questions with are, were, did, how?
- Consider a question about the properties of the food items

14th April 2013

food, wine & good living

Cuisine

Dear Anthea Moisi,

The editorial team and I have recently decided to theme November's Cuisine magazine on *Our European Heritage*. As you are a talented and passionate cook, with love for your family's heritage, we would like you to write a feature article about Cyprus and its cuisine. The article should include four to six food items, based around a traditional Cypriot family dinner party for four people. This could include an example from each part of a traditional Cypriot menu, but with a modern twist to suit our readers ^{Specification 1}. Many people like to incorporate a special food item to celebrate a holiday and therefore we would like you to incorporate a traditional dish that has strong links to family life and celebration in Cyprus ^{Specification 2}.

Our magazine aims to create recipes suitable for the home cook, that are creative and innovative, with good sensory properties ^{Specification 3}. Please showcase a wide variety of flavours to allow the reader to see the versatility of Cypriot cooking ^{Specification 4}. Many of our readers are skilled home cooks and therefore we would like you to include a range of complex processes techniques within the recipes to challenge their skills ^{Specification 3}. With a growing interest in home preservation amongst our readers, we would like you to consider including some food items that reflect this ^{Specification 4}. The article is due for publication, 20th September 2013. Please be sure to photograph and style all food items, with the utmost precision and creativity.

Kind Regards

Leigh Stockton, Editorial Assistant

Considerations

- All food must be of Cypriot cuisine
- It must be creative and an innovative representation of Cypriot food

Constraints

- Complex processes
- Preservation techniques
- Should demonstrate the modernization of Cypriot food over time
- Role of food in family life in Cyprus

Criteria of evaluation

1. Did the product include an example of different aspects from a traditional Cypriot menu with a modern twist?
2. Has a special food item been incorporated, that represents a traditional dish that has strong links to family life and celebrations in Cyprus?
3. Were a wide variety of flavours included in the food items to show the versatility of Cypriot cuisine?
4. Were the dishes creative and innovative representations of Cypriot food with good sensory properties?
5. Were a number of different complex processes incorporated into the dishes to produce a high quality food items?
6. Were preservation techniques that would be suitable for home included?

Use of a letter to represent the brief

Evaluation criteria developed from the specifications

Top Designs 2014, Anthea Fay Moisi
From the island of Cyprus comes family food from the heart

Criterion 2

Skill in completing *research* relevant to the design brief, developing ideas, and documenting decisions and providing appropriate referencing

How much research do I need to do in response to the brief?

- Research should be relevant
- The research should inform the ideas and shape the possible solutions
- Wide range of sources, suggest at least five(5) to get a VH
- Research from primary sources: gaining first-hand information, making your own observations
- Research from secondary sources: based on another person's work and involves some sort of analysis or interpretation

Interview details are clearly outlined

Interview questions focused on desserts, presentation and seasonal produce to reflect information in the brief

INTERVIEW WITH JAMES WHITE HEAD CHEF FROM SCORCHED

James white is the head chef of scorched. A one chef hat restaurant on the Esplanade in Torquay

Q What inspires your plating and presenting of desserts?

A Simplicity. Maximising the visual effect of what your primary ingredient is. For example quinces and pears and presenting them so they stay true to their form and building up from their. The focus must be on your primary ingredient in my experience.

Q How do you generate ideas for presentation of your desserts?

A Eating out and experiencing food, travelling, the internet and just seeing what other people are doing. In terms of presenting dishes that is the best way. And making sure you stay true to yourself and creating your own desserts. For example I would never plate up a Peter Gilmore dessert because that's not who I am.

Q Are any of your desserts inspired by anything retro?

A Retro is not something that I usually explore its more an over seas ethnic perspective. For example if this was north east morocco how would they put these ingredients together.

Q If you had three tips for a young chef with plating and presenting what would they be?

A The most important thing is that it tastes right. This doesn't have an impact on the presentation but it has to taste good so that the ingredients that you are using should work together and visually be appealing. So I always think you have to take that into consideration. I also look at colours and textures and keeping things simple. If you keep things simple and looking at the flavour, colour and texture and a flow that can combine then they will have a natural affinity on the plate.

Q What would you consider to be classic desserts from the 60s and 70s?

A I guess the 70s you are looking at things like cheesecake, chocolate mousse, and the start of things like Pavlova. The 60s would be puddings, frugal and things that are to elaborate. These eras were too focused on things being there to look good rather than having a purpose. They would put maraschino cherries on everything like a chocolate sundae. Whereas these days it would have salted caramel and a praline and the colours would be autumnal and work together. In the 60s and 70s things were almost lary and over the top.

Q Do you use any local produce at scorched?

A In desserts pears, quinces and pomegranates. Also herbs and edible plants. Berries from Yarravelly When I say local I mean as far as Baccus Marsh. We also use Meredith cheeses as well.

Q Do any of your desserts change with the seasons?

A Yes. They all do. They sometimes follow the same theme like it might have something to do with chocolate but the other components with that would change with the seasons. Berries in summer, quinces, rhubarb, pears and citrus fruit in winter. Other wise you can't get it and if you can get it, it costs a fortune and it's not at it's prime.



Top Designs 2014, Georgia Crowley
Flashback

Research on indigenous ingredients; annotated to show relevance to the task

Sources are acknowledged

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graph TD; Root((Cooking with bush flavours)) --- B1[Used to enhance the flavour of savoury dishes to give them a spicy flavour.]; Root --- B2[Dried and crumbed or ground in curries and chilli dishes, breads, pastries, or chutneys for use on meat or fish.]; Root --- B3[Used as an infusion to make a refreshing herbal tea, vinegar, oil or dressing.]; Root --- B4[Best used in cakes, biscuits and tarts.]; Root --- B5[Can be used raw or oven roasted. Also comes in an oil.]; Root --- B6[The oil can be used to replace other oils in salad dressings or to replace butter in cakes.]; Root --- B7[Used in biscuits, cakes, breads, muffins, pancakes and pasta.]; Root --- B8[To flavour syrup, which can be pour over pancakes and puddings.]; Root --- B9[Can be used to flavour cakes, biscuits, muffins and desserts, particularly ice-cream.]; Root --- B10[Used to flavour ice-cream, mousses and meringue.]; Root --- B11[Added to soups, casseroles, pasta sauces, chutneys, relishes, pizza and risottos.]; Root --- B12[Used as a fresh herb. It is draped over fish or chicken fillets before baking.]; Root --- B13[Used to flavour teas, vinegar and oil dressings or in a dessert.]; Root --- B14[Added to breads, muffins, biscuits, sauces, and mayonaisse.]; Root --- B15[Dried and crumbed and sprinkled over meats or fish before baking.]; Root --- B16[Used in biscuits, cakes, breads, muffins, pancakes and pasta.]; Root --- B17[Used to flavour ice-cream, mousses and meringue.]; Root --- B18[Can be used to flavour cakes, biscuits, muffins and desserts, particularly ice-cream.]; Root --- B19[To flavour syrup, which can be pour over pancakes and puddings.]; Root --- B20[Used to flavour ice-cream, mousses and meringue.]; Root --- B21[Used in biscuits, cakes, breads, muffins, pancakes and pasta.]; Root --- B22[Can be used to flavour cakes, biscuits, muffins and desserts, particularly ice-cream.]; Root --- B23[To flavour syrup, which can be pour over pancakes and puddings.]; Root --- B24[Used to flavour ice-cream, mousses and meringue.]; Root --- B25[Used in biscuits, cakes, breads, muffins, pancakes and pasta.];
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This concept map highlights the different ways in which Native Australian ingredients can be incorporated into contemporary cooking methods.

In addition it establishes flavour combinations though providing recipe ideas. This allows me to establish how these Native ingredients can be used as well as determining what other ingredients will work well with Native Australian ingredients. Knowing these ingredient combinations will enable me to produce a high quality product.

Furthermore this is a great way for me to identify how I am going to produce an Indigenous inspired menu by utilizing Native Australian ingredients.

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outbackchef - Online Store

These are different Native Australian ingredients that I can access from <http://www.outbackchef.com.au/> - an online store.

The store offers a range of Native ingredients that can be difficult to conveniently access in general food stores and therefore is an easy option of purchasing Indigenous foods that will help me to create an Indigenous inspired menu.

This is necessary as I am required to produce an Indigenous Australian menu that incorporates Native Australian ingredients. As a result I must be able to purchase such ingredients to use within my menu and thus fulfill the requirements of the brief.

Top Designs 2014, Melinda Dalla-Zuanna, Indigenous Australian bush tucker

Criterion 2

Skill in completing research relevant to the design brief, *developing ideas, and documenting decisions* and providing appropriate referencing

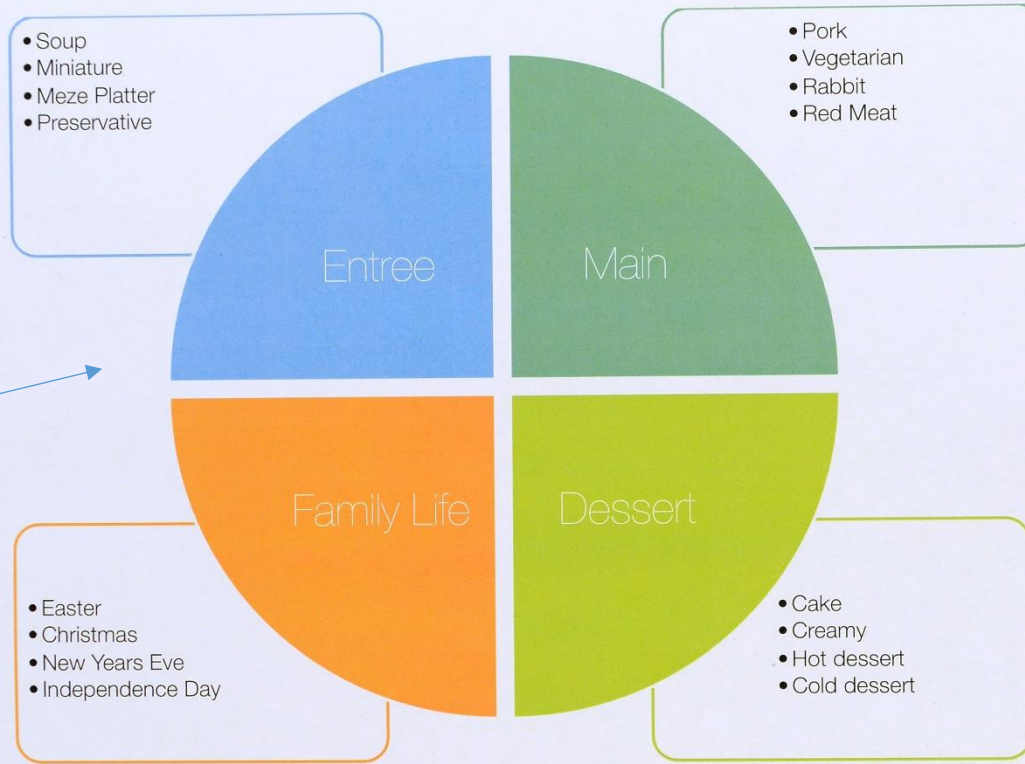
How do I document my ideas and thought processes about my decision making?

- Detailed exploration
- Creative formulation of a range of relevant and possible ideas
- The ideas could be represented using diagrams, images and notes
- 4-6 food items, at least three ideas for each = 12 -18 ideas in total
- Justify why each idea is suitable
- Explain why some were finally chosen over others

ICT

Brainstorming ideas

This concept map explains the four major types of food that I would need to produce, to meet the needs of the design brief. The design brief asks for an example from different parts of a Cypriot menu. An entrée, main and dessert, therefore needed to be considered. Another important requirement of the brief, was the inclusion of a special food item. This item was to be related to family life and therefore I choose a festival/holiday which has strong ties to family life in Cyprus. The design brief asks for the modernization of Cypriot food, which meant I had to consider unusual styles of food, as to what meats to use and what types of desserts to prepare.



Ideas linked back to the design brief

Range of ideas expressed through the use of a pie chart

Top Designs 2014, Anthea Fay Moisi
From the island of Cyprus comes family food from the heart

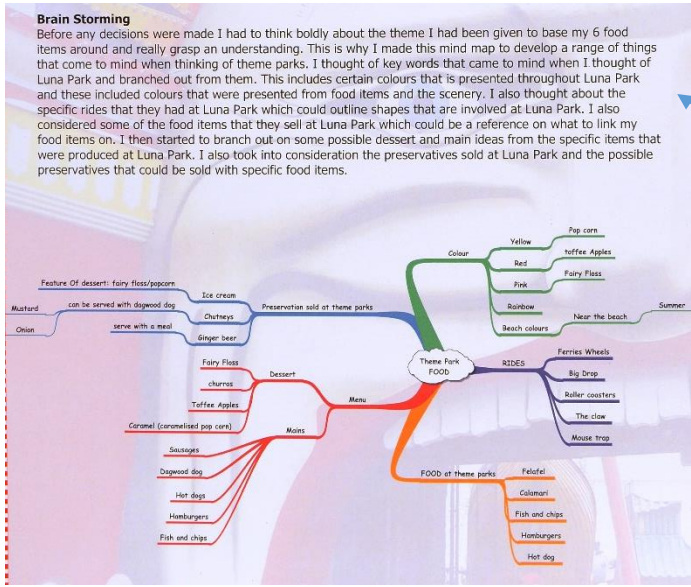
Ideas expressed using images and annotations

Inspiration Bread Ideas

Thought Development

Food Item 2: Bread	Reference	Complex Process	Cooking Technique/ Preservation	Comments about how the product will creatively meet the needs of the design brief
Recipe Name: Banana Bread	The Australian Women's Weekly, The Retro Cookbook, Then and Now	Bread making	Baking Bread	This bread can be prepared in advance reducing the amount needed to be prepared on the day and also meets the overall style of retro breakfast.
Recipe Name: Raisin Bread with Marmalade Jam	Bill Granger, Bill's Open Kitchen	Bread making	Baking Cakes	This bread and jam provides the quality stated in the design brief and is also effective and versatile in how it can be presented.
Recipe Name: Pistachio Nut Twist	The Australian Women's Weekly, The Retro Cookbook, Then and Now	Bread making	Toasting Croissants	This pistachio nut twist can be prepared in advance minimizing cooking requirements and also offer a substantial food item for all guests including the vegetarian.

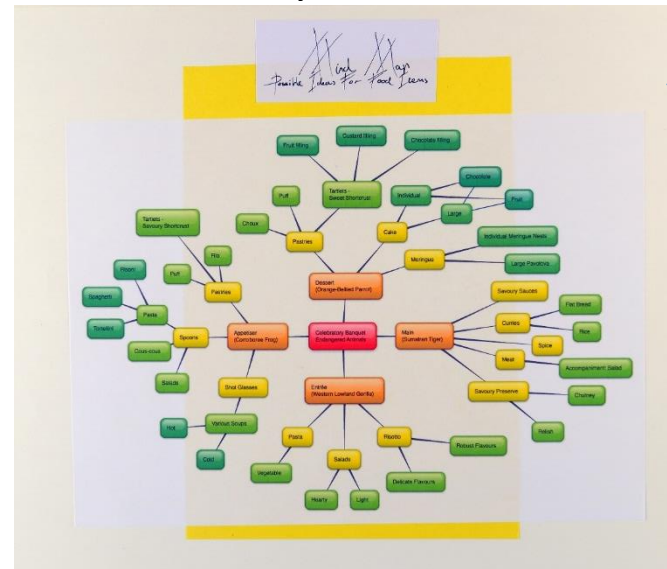
Ideas developed for different types of bread and suitability discussed



Clearly linked to the design brief

Range of ideas in a mind map

Top Designs 2014, Carly Williams
 Luna centenary



Ideas are clearly justified

Top Designs 2014, William Antolasic
 Animalia

Food Product	Reference	Complex Processes used/ Preservation techniques	Comments about how the product will creatively meet the needs of the design brief
Vegemite Sandwich			
Sushi	<p>Sushi http://allrecipes.com/recipe/cucumbr-and-avocado-sushi/</p> <p>Vegemite chicken http://www.bestrecipes.com.au/recipe/vegemite-chicken-LS622.html</p>	<p>Complex Processes</p> <ul style="list-style-type: none"> Sushi making 	<p>Vegemite sushi is an innovative way to incorporate the colour and flavour of the vegemite into the food. The sushi is small enough to eat with minimal use of cutlery and has a range of complex process and cooking techniques that make it a sophisticated dish. Sushi is a well-known and enjoyed dish thus it will appeal to the age range attending the cocktail party. The sushi fits the theme in a creative way which makes it an interesting and unexpected dish. Sushi has many components, but despite this, it is easily made for the 55 guests attending in large quantities. It fits all of specifications and thus is a good choice for the event.</p>
Liquorice allsorts	<p>Liquorice Allsorts http://www.molecularrecipes.com/multiple-techniques/liquorice-sorts/</p>	<p>Complex Processes</p> <ul style="list-style-type: none"> Confectionary making 	<p>Liquorice allsorts are an innovative and creative way to incorporate the food into the theme. The black from the vegemite has inspired me to create 'vegemite sandwich' liquorice allsorts where the traditional colour layers of the are cream coloured representing the bread and the liquorice represents the vegemite layer. This dish will appeal to the age group as it is fun and sophisticated, by using confectionary making as a complex process. The allsorts can be made before hand and are easy to eat with minimal use of cutlery as they are small in size. Despite of this, they will be hard to make for 55 guests.</p>
Black Olive crostini with roasted capsicum and Persian feta	<p>Black olive tapenade http://www.taste.com.au/recipes/18741/black+olive+crostini+with+roasted+capsicum+and+persian+feta</p> <p>Turkish Bread http://www.sbs.com.au/food/recipe/976/Turkish_pide_dough</p>	<p>Complex Processes</p> <ul style="list-style-type: none"> Bread Making 	<p>This black olive crostini with roasted capsicum and Persian feta is very sophisticated dish that fits the requirements of the design brief. The black olives used are creatively inspired by the black colour of the vegemite, and the Turkish bread used is also inspired by the sandwich eaten throughout the book. Having the colours and components of the original vegemite sandwich used in a different way makes the crostini very innovative and appealing to the guests. However, despite of the innovative ideas, some of the ingredients, including olives and Persian feta, may not appeal to everyone in the age group. The olive crostini are small, bite sized portions making them easy to consume with minimal use of cutlery and they have a wide range of cooking techniques and complex processes that are used to make the dish. The dish does not include nuts, which also fits the specifications.</p>

Top Designs 2014, Emily Goessler, Making the invisible visible

Decision making involving why the specific food item was chosen over the other two ideas

Justification

Snow White

I believe that the dish that would best demonstrate my cookery skills and creativity for the Snow White component of this dessert menu would be the Black Forest gateau, as there are so many steps and processes to carry out and the concept behind it is original and highly imaginative. The concept of the forest into which Snow White escapes, would be represented through this cake. The cake itself would look impressive once cut open as it will reveal many layers and colours. The vibrant red colour of the raspberry mousse and glaze would symbolise Snow White's blood red lips and the heart shaped white chocolate used to garnish the cake would represent her snow white skin and the heart in which the queen was so eager to obtain. The flavours of hazelnut, raspberry, mixed berry and chocolate would hopefully transport one back to feeling of childhood and cause guests to be wowed at the stunning presentation. The fruity flavours of the cherry and raspberry will cut through the richness of the chocolate layers and balance it out making this dish a taste sensation. The most obvious choice would have been an apple pie as that is the dish that Snow White makes for the dwarves, but however revamped it may be, hence the deconstruction, the concept still remains the same. The apple pie presentation could appear sloppy and messy due to the various elements of the dish such as the ice cream being too runny and the crumbly texture of the biscuity component being scattered randomly on the plate. While the deconstruction idea may be exciting for the guests, sometimes the original remains the better option and if each element is not executed to perfection, the guests could be quite judgemental. Similarly, if the layers of the white chocolate and sour cream cake aren't consistent and clean, the cake's presentation would be quite messy. Not everyone is a fan of white chocolate and the flavours may be too sweet rather than fruity and fresh.

Peter Pan

While each of the three options symbolising Peter Pan truly live up to the creativity and wonder of Walt Disney, there is one dish that I believe surpasses the other two. A truly memorable moment from Peter Pan for me was Peter giving Wendy a 'kiss' (acorn). The chocolate, hazelnut entremet truly encompasses the concept of young love and the passing of a kiss hence the baci flavour which is otherwise known as 'chocolate kisses'. The flavours of hazelnut and chocolate truly blend well together and complement each other and I know that it will be a hit with the guests at the event. Although the other dishes will make the guests feel like they are children again, the rainbow cupcakes may be too simple and not elegant enough for the grand opening event and not very sophisticated. The cupcakes can be quite bland and easily dry out if over baked. The accompaniment of the homemade candies may be a sugar overload for the guests and there may be lots of candy left on the plate. Although this dish would transport guests back to their childhood, the flavours might not be received amongst the guests too well. As is the case with the cupcakes, the chocolate orange mousse with almond biscotti is very creative and fits into the concept of Peter Pan, however, I don't believe that it quite has the complexity and sophistication that the chocolate, hazelnut entremet embodies. If the mousse isn't properly set, the dessert could just be a sloppy mess proving difficult to eat. The almond biscotti could easily burn and become very hard and dark. If the proportion of chocolate is too great, then the mousse will be too rich and unpleasant to eat. The dish itself isn't too sophisticated or elegant and wouldn't give the guests that wow factor I was after.


Aladdin

The dessert I have chosen is the Turkish delight and pistachio petal ice cream with Persian fairy floss, edible rose buds and dehydrated berries. This dessert would be light and colourful immediately catching each person's eye. Various elements of the middle-east are incorporated into this dish give the final dish an authentic and majestic feel to it which links very well to the setting of Aladdin. The sugared rose petals even provide a link to the love interest, Jasmine in the film and her beauty and grace as Aladdin sees her while the Persian fairy floss could represent the Genie emerging from his lamp. Similarly the dehydrated strawberries are a preserve that could be made before the opening night ultimately saving me precious time. While the Turkish delight filled donuts with rosewater syrup when made correctly are absolutely delicious, these donuts are only good when very fresh and hot so that they are consumed crispy on the outside yet moist and fluffy on the inside. This may prove difficult to achieve if making in large quantities for the guests at the grand opening. If the donuts are not properly cooked, it would result in a very soggy and unpleasant dessert. If the consistency and thickness of the batter is not perfect, the actual donuts become very difficult to shape and get the same size. Likewise, although the dulce de leche crepe cake would look stunning, if the crepes are made too thick, then the "paper thin melt in the mouth" experience guests should receive won't occur. The dulce de leche is very sweet and might not appeal to certain guests. If the layers aren't the same size, the cake will appear mismatched and unappealing. There is a high chance that the consistency of the crepe batter can become lumpy resulting in a rubbery textured crepe.

Criterion 2

Skill in completing research relevant to the design brief, developing ideas, and documenting decisions and providing *appropriate referencing*

How should I acknowledge my sources of information?

- Correct referencing provided throughout the report
- Recognized referencing system
- For example, footnoting with end notes and a bibliography 
- For example, in text referencing with the use of brackets throughout the body of the report (author, date, publisher) and then a bibliography
- Don't forget to acknowledge primary sources, secondary sources, images
- Copyright permission might be needed in relation to the theme

Production Notes

Shamishi

Recipe ⁴²

Ingredients

Custard

- 2 ½ cups water
- ½ cup fine semolina
- ½ cup sugar
- 1 ½ tbs rose water
- ¼ tsp powdered mastic

Dough

- ½ kg plain flour
- ½ cup canola oil, plus extra for frying
- ½ tsp salt

Icing sugar to serve

Method

Custard

1. Heat water to just below simmer, add semolina, sugar, rosewater and mastic and keep stirring on a low heat using a wooden spoon
2. When the custards thickens, empty into a dish and leave to rest for 1 hour covered with film

Dough

1. Sift flour in a large bowl and add oil and salt, rubbing with the palm of your hands
2. Add a small amount of warm water to flour mix and keep kneading and adding water until pastry is firm and good enough to roll with a rolling pin, allow to rest for 2 hours
3. Cut dough into 50g balls, then roll out into 2mm thick circles
4. Place a large tablespoon of custard in the middle and fold into a square. The custard must be fully covered by the dough
5. Add vegetable oil to fry pan and fry until light brown by turning once on each side. Place on paper towel to drain oil
6. Sprinkle with icing sugar and serve while warm

Food order

Grocery and eggs

- ½ cup fine semolina
- ½ cup sugar
- 1 ½ tbs rose water
- ¼ tsp powdered mastic
- ½ kg plain flour
- ½ cup canola oil
- ½ tsp salt
- icing sugar to serve

Key ingredients

- Semolina is a product of wheat milling that is created when the wheat kernels are processed using corrugated cast-iron rollers. During this phase of wheat milling, the bran, germ and endosperm are separated and the endosperm breaks into coarse grains(semolina). Semolina is an off-white colour that is finely ground and it is very high in protein. Semolina is low in cholesterol and low in sodium. ⁴³
- Wheat flour has the ability to absorb moisture. This makes it ideal for binding ingredients together during this recipe. In its raw state, flour is bland in flavour however when exposed to dry heat, wheat flour develops a mild, nutty flavour. The gluten and starch present in flour, are responsible for the structure- building properties of flour. ⁴⁴
- Canola oil is a monounsaturated fat, making it a healthy fat. It is made from canola seeds, and is a yellow gold fluid. It was used for frying, as a method of transferring heat, which causes a crisp surface. It also played an important role in the dough, as the shortening.
- Mastic is a resin extracted from the trunk of the mastic tree. It is only officially mastic if it comes from the Chios Island of Greece. Once ground, a fine cream-colored mastic powder is formed. Mastic powder will flavour the custard. ⁴⁵

Complex Processes

- Custard making: the cooking and flavouring of the semolina to form the filling of the Shamishi
 - o Temperature of water
 - o Judging proportions
 - o Continuous stirring
 - o Judging consistency
 - o Chilling time

⁴² Calombaris George, Greek Cookery from the Hellenic Heart, Melbourne Australia, New Holland Publishers Australia, 2007, page 233

⁴³ http://www.ewhow.com/about_4572476_what-is-semolina.html

⁴⁴ Heath Glenis, McKenzie Heather, Tully Laurel, Food solutions Food and Technology, 3rd edition, Australia, Pearson Australia, 2010, page 80

⁴⁵ <http://www.cupcakeproject.com/2011/12/what-is-mastic.html>

References
noted in
bibliography

Footnoting
used in the
body of the
report

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Top Designs 2014, Anthea Fay Moisi,
From the island of Cyprus family food comes from the heart

Criterion 3

Skill in development, and organisation of planning for production

How do I show that I am organised during the planning and implementation of the product?

Overall timeline that sequences production lessons

- Clearly presented and demonstrates thought about the order
- Modifications can be recorded on the timeline

Individual production plans that are very detailed

- Ingredients, time, method or sequence of steps, equipment, safety and hygiene
- Intended presentation
- Demonstrate that you are organized during the production lessons

Timeline

Date and Time	Tasks to be completed	Reasons why task was chosen for this date	Modifications
18/7/13 2:15pm-4:30pm	Making and presenting of Product 1. Preparing and blind baking spelt tart shell for product 2. Preserving of lemons for Product 6.	With this lesson being long, I am going to complete one of my most time consuming dishes. The meringues need to cook for a very long time which gives me a chance to make the other components of the dish: the cream and the rhubarb whilst also preparing the tart shell for product 2. The tart shell is an ideal product to make because it will keep in the freezer between production lessons and significantly reduce my cooking time for the following production period. I am also going to make the preserved lemons in this lesson, the lemons need to be made four weeks in advance to when they are going to be used, so I need to make them in this lesson to ensure they are ready for production lesson 6. The lemons soften over time and are preserved through the use of acid (lemon juice) and salt.	No modifications required
24/8/13 9:50am – 11:25am	Completion of Product 2: Cauliflower Tart. Candying of orange peel.	Making the cauliflower tart is most suited to this time as it will be one of the simplest dishes to prepare as I have already made the pastry component; it also requires little plating as I would like to present the tart whole and fresh out of the oven. There will also be time to prepare the orange peel for product 3 whilst the tart is cooking as I will need this in the following production lesson. I will wash dishes and clean my workspace when I am waiting for both the tart to bake and orange peel to simmer.	Due to a lack of time, I had to cut the candied peel in the following production lesson.
1/8/13 2:15pm-4:30pm	Making and presenting of Product 3, panzerotti	Making this dish is rather complex and thus I am only going to work on the one product during this lesson. After initially making the biscuit dough, it needs to rest. This provides me with a chance to make my ricotta and candied peel (made in the previous lesson) filling. I will need to wash up at the end of this lesson, as once the panzerotti are rolled; they need to be cooked immediately to prevent them from splitting in the hot oil.	The candied peel had to be diced at the start of the lesson before completing the panzerotti.
7/8/13 9:50am – 11:25am	Making and Presenting of Product 4, Tuscan Kale and Lamb Gozlemes.	Product 4 is relatively straightforward to prepare and is suitable for this shorter production session. I will need to prepare the labne first to allow it to drain and then my dough as it needs 30 minutes to rest. Whilst resting I will have time to prepare the kale and cheese for the filling. I can then roll the gozlemes, cook them and present the dish and wash up.	No modifications required
15/8/13 2:15pm-4:30pm	Completion of Product 5, Fish sliders	This dish has many components and thus I will need the whole lesson to complete this dish. I am going to start with the bread as it needs to prove and meanwhile I will prepare my other ingredients so that once the bread is cooking I can immediately begin making the mayonnaise and puree. I will have to wash all my dishes after I have presented the dish as it is best served hot.	No modifications required
21/8/13 9:50am – 11:25am	Making and Presenting of Product 6, Artichoke salad	Preparing artichokes is very time consuming and I will need to spend at least 10 minutes just on these. However I can boil my grains and toast the seeds whilst preparing the artichokes. I will also use the preserved lemons made in lesson 1. I then need to combine all the components of the salad together and present the dish.	No modifications required

Production lessons clearly identified with tasks to be completed

Reasons provided as to why tasks were selected on particular dates

Modifications noted

Top Designs 2014, Victoria El-Khoury
Seasoned spoon

WORK PLAN

Recipe: Open Ravioli with Wild Mushroom, Goats Cheese, Spinach and Asparagus

Reference:

Buenfield, Sara. "Main Navigation." *BBC Good Food*. BBC Worldwide, n.d. Web. 05 Aug. 2013.

TUESDAY 6th AUGUST

Time	Ingredients and quantity	Sequence of Steps	Safety and Hygiene	Tools and Equipment, Machinery and Utensils
2.50-2.55		<ul style="list-style-type: none"> Prepare myself; put apron on, tie hair back, remove any jewellery, and wash hands thoroughly Inspect all food items carefully to ensure all items are within used by date and there is not damaging to packaging 	Thorough personal hygiene is essential in order to reduce and prevent bacterial contamination and spoilage. Loose strands of hair and unclean hands are two of the most common cause of bacterial contamination of food. It is additionally extremely important to inspect all ingredients upon arrival to ensure all packaging has not been damaged and no products have exceeded the best before or used by date. This reduces the risk of food spoilage and potential food poisoning. Additionally it ensures that all products will have the best sensory properties This is done to ensure good hygiene and a more efficient workflow.	
2.55-3.15	<ul style="list-style-type: none"> 490 g Plain Flour 4 eggs 	<ul style="list-style-type: none"> Place Flour in a bowl Make a well in the centre and add eggs Mix together with hands and a fork, adding water if too dry Try to keep as dry as possible Knead dough to develop gluten Roll into small ball, cover with cling wrap and place in fridge for 10-15 minutes. 	Ensure no egg shells are damaged and there are no signs of spoilage from the physical characteristics. When cracking the eggshells, check the inside to ensure there is no bacterial spoilage. Ensure hands are cleaned and sanitised before using to mix in egg. When placing the dough in the fridge, ensure it is completely covered and away from any other food items, to prevent the risk of cross contamination. It is important to ensure fridge door is shut properly and the temperature is at 4C.	<ul style="list-style-type: none"> Large Bowl Fork Cling Wrap Waste Bowl
3.15-3.25	<ul style="list-style-type: none"> Semolina Flour 	<ul style="list-style-type: none"> Collect the dough from the fridge and separate into four even sections Roll out one of the four sections of the dough with a rolling pin, until it is a 5mm thick rectangle Ensure the other unused sections are covered to prevent drying out Take 5mm thick rectangle of dough and gradually thin out using pasta machine Once the sheet is 2-2.5 mm thick, cut into 5 x 5 cm squares Repeat the previous steps for all of the dough, ensuring all squares are even in size and thickness 	Ensure bench is properly cleaned before coming in contact with the dough. It is important to ensure pasta machine is clean and clear of any excess dough that may contaminate the food item. Be careful of fingers when using the pasta machine and ensure it is tightly secured on the bench top. When using a knife, be careful of fingers and ensure the chopping board is secured on a flat and non slip surface.	<ul style="list-style-type: none"> Rolling pin Pasta Maker Small Sharp knife Chopping board Waste Bowl
3.25-3.30	<ul style="list-style-type: none"> Pasta Squares 	<ul style="list-style-type: none"> Once all the squares have been cut, stack squares with a layer of baking paper between each square Then, place pasta in an airtight container and refrigerate for 48 hours, until use. 	Ensure container is airtight to prevent any exposure to oxygen. Make sure all pasta is covered and cannot be subject to any contamination from other food items in the refrigerator. Before refrigerating ensure that the refrigerator is at 4 degrees C and the fridge door is properly shut.	<ul style="list-style-type: none"> Airtight Container Baking Paper
3.30-3.35				

Top Designs 2014, Katie Butler
Fly with me

Criterion 4

Knowledge and skill in the use of *ingredients*

How do I demonstrate my knowledge about ingredients, tools and equipment, safe and hygienic work practices and techniques used?

- Show an understanding of the properties of the main ingredients in each food item
- Properties include physical/sensory, chemical and functional
- Show written evidence and action in production work

Key Ingredients

Egg Whites:

Physical & Sensory: In its raw and untreated state, the egg white is of an opaque colour and is quite cohesive, jelly-like and thick around the yolk of the egg. The two little 'spring like' spirals at either end of the egg that hold the yolk suspended in place are known as chalazae which are highly concentrated amounts of egg white that are there to help protect the egg yolk. The eggs should not have any odour to them if they are fresh and should be of a thick and gelatinous consistency. Once beaten, the egg whites take on a vibrant white colour and expand to almost three times its original volume while it becomes light and aerated.

Chemical: While eggs are an excellent source of protein and are low in saturated fats, they still contain cholesterol. Eggs provide many vitamins including vitamins A, B, D, iron and phosphorus however some eggs are enriched with additional nutrients for example Omega-3.¹ Per 100 grams of egg whites there are 166mg of Sodium, 11g of Protein, 163mg of Potassium, 11mg of Magnesium and 7mg of Calcium.²

Functional: Through beating or whisking, the protein in the egg whites become denatured which ultimately creates foam that aerates the macaron mixture. During the heating process, the egg protein is stretched, forming a thin membrane that traps air bubbles. This mesh-like structure stabilises the bubbles in the foam.³ This foam produced gives the macaron shells a light and airy consistency which continues to expand when baked in the oven, causing them to 'pop' and increase in volume.

¹ Food Solutions Units 3 & 4 p61
² <http://nutritiondata.self.com/facts/dairy-and-egg-products/11222>
³ Food Solutions Units 3 & 4 p62

Main Tools & Equipment



<http://www.bigw.com.au> **Food Processor** <http://blog.kj.com/> **Rubber Spatula** <http://www.thekitchen.com/> **Kenwood Chef** <http://www.thecookinggourmet.com> **Piping Bag**

Free Standing Mixer (Kenwood Chef): I chose to use this mixer to beat the egg whites and turn them into foam with stiff peaks for the macaron shells. This saves time as the free-standing mixer would do it faster and with a lot less effort than using a hand-held beater. The constant beating will ensure that all the sugar is evenly distributed throughout the egg mixture and that the colouring is thoroughly mixed in throughout.

Flexible Rubber Spatula: As the metal spoon is much thinner and smoother than a wooden spoon, when folding in the almond meal and icing sugar mixture into the meringue mixture there is less disruption and deflation of the air bubbles in the foam, which would result in a light and airy macaron batter that will hold its shape well once baked.

Food Processor: The food processor finely grinds up the icing sugar and almond meal which turns those ingredients into very fine powders. This process ensures that there is an even consistency in the macaron batter which would result in a smooth shell without any unnecessary bumps on the surface, taking away from the appearance.

Piping Bag: The material piping bags are easier to handle and manoeuvre than the silicon and plastic ones. The plastic tends to tear easily causing me to lose macaron batter and result in uneven and oddly shaped macaron shells. The piping bag ensures that there is an even flow of batter being distributed through the nozzle and are of the same shape, which results in consistent and evenly shaped circles. These almost identical shells once baked, will look even and smooth in presentation which would make it easier to partner the shells together.

Knowledge required prior to production

Properties of the main ingredients



PRODUCTION NOTES

Properties of Main Ingredients	
Function	Sensory
Glucose syrup Sweetener – the glucose syrup is combined within the nougat mixture to provide a sweet taste. Prevents crystallization	Glucose syrup Taste – sweet Texture – smooth, runny, sticky Aroma – sweet Appearance – clear, transparent, liquid, thick
Egg whites Aeration – egg whites trap air as they are beaten to create a foam made from millions of bubbles, which will increase the volume and create a light texture for the nougat. During whisking or beating, the egg white protein ovalbumin is denatured. The protein forms an elastic framework around the air bubbles and this trapped air expands when heated in the oven. The expanding bubbles lift the nougat until the temperature of the mixture is hot enough to set the protein.	Egg whites Taste – eggy Texture – slimy, smooth Aroma – eggy Appearance – clear, transparent, thick, liquid
Honey Sweetener – the honey is combined within the nougat mixture to provide a sweet taste.	Honey Taste – distinctive, sweet Texture – smooth, runny, sticky Aroma – sweet, aromatic, distinctive, strong Appearance – golden yellow, thick, liquid
Chemical	Physical
Glucose syrup: Glucose syrup is made from the hydrolysis of starch. Glucose syrup is also made from starch crops, including potatoes, wheat, barley, rice and cassava. Glucose syrup containing over 90% glucose is used in industrial fermentation, but syrups used in confectionery manufacture contain varying amounts of glucose, maltose and higher oligosaccharides, depending on the grade, and can typically contain 10% to 43% glucose.	Glucose syrup Clear, liquid, thick, runny
Egg whites: Water, 22% Protein, 6% sodium, 4% potassium, magnesium, vitamin B-12	Egg whites Clear, transparent, thick, liquid
Honey: Honey is a mixture of sugars and other compounds. These include fructose: 38.2%, glucose: 31.3%, maltose: 7.1%, sucrose: 1.3%, water: 17.2% and ash: 0.2%.	Honey Golden yellow, thick, liquid. Honey has a density of about 1.36 kilograms per litre (36% denser than water).

Complex Processes - Confectionary Making		
Key step	Explanation of how the step has been successfully completed	The impact on the physical and sensory properties of the food item
Preparing the sugar syrup/ dissolving sugar	The sugar syrup is prepared by dissolving the sugar in water over a medium-low heat to prevent crystallisation from occurring. Similarly the addition of glucose syrup prevents crystallisation and helps to ensure the nougat has the right texture. The mixture is stirred constantly brushing down the sides of a pan with a pastry brush. The sugar will	The sugar syrup creates the sweet base of the nougat.

Top Designs 2014, Cassie Nieborski
The wonderful world of Disney

Top Designs 2014, Melinda Dalla Zuanna
Indigenous Australian bush tucker

Criterion 5

Skill in the selection and use of *tools* and *equipment*, including knowledge of, and demonstration of *safe and hygienic work practices*

How do I demonstrate my knowledge about ingredients, tools and equipment, safe and hygienic work practices and techniques used?

- Discussion about the selection and use of the main tools and equipment
- Explain what you have used and why you have used it
- Diagrams could be used to support notes
- Try to use a wide range of equipment to demonstrate your skill
- High quality finish on the final product if equipment has been used with a high level of skill
- Discuss main safety and hygiene practices in detail
- Show written evidence and action in production work

SPECIALIST EQUIPMENT

The production of the Chocolate and Salted Caramel Tarts with Raspberry Reduction, Toffee and Vanilla Bean Cream required the use of Tartlet Cases and a Silicon Pastry Brush.

1. Tartlet Cases

Tartlet cases/ tins are a form of bake ware that is used to cook mostly short crust pastries. Tartlet cases come in all different shapes and sizes, according to the desired look of the pastry. The tartlet cases are used in the recipe to hold the shape of the pastry. By cooking the pastry in the cases, it forms a neat shell for the Chocolate Ganache and Salted Caramel. The Tartlet Cases also had a ribbed edge, which contributed to the aesthetic properties of the tarts.

8.



2. Silicon Pastry Brush

Silicon pastry brushes are plastic brushes with silicon nestles, traditionally used for glazing baked products. The silicon pastry brush is required in this recipe to spread the raspberry reduction across the white plate. Silicon brushes are often preferred over plastic or nylon fibred brushes, because they are easier to use and clean. [7] The Pastry brush is required in this recipe to achieve the consistent line of glaze, which heavily enhances the aesthetic properties of the dish. The pastry brush was also used in the production of the toffee. It was utilized for brushing the edges of the hot pan, to ensure the sugar did not crystallize on the edges.

9.



Discussion about why equipment was selected

Detailed discussion about health and safety aspects

HEALTH AND SAFETY

Brioche

It is important to ensure glass-measuring cup is clean before using to measure the ingredients for the buns. Additionally the cord of the electric beater should always be checked to ensure it is in good condition, not wrapped around anything and well clear from any water or liquid substances. The beaters should be securely in the whisk and fingers clear of beaters when whisk is in operation. The beaters should remain in the bowl when they are operating. Before the operation, it should be checked beforehand that hand whisk is working and in good condition. When the dough is ready to be kneaded and shaped, it should be ensured that all utensils are clean before use to prevent any contamination of the dough. It is vital that hands are clean and sanitised before contacting the dough. If any nail polish or fake nails are present, gloves should be worn to prevent any contamination of the food. When softening the butter, it was crucial that no metallic object enter microwave. When refrigerating the dough, ensure it is sufficiently covered and is not near any food items or objects that could potentially contaminate the food item. It is essential to always wear oven mitts when opening and closing the oven and warn others when opening oven. Hands and skin should be kept well clear of any hot dishes. It is important to keep an eye on the temperature, and reduce it if buns change colour too quickly. When storing the buns, ensure the container is sealed tightly to limit the exposure to oxygen.

Wagyu Burgers


When handling the raw mince, it is important that all equipment is clean and If using hands, they are clean and sanitised before coming into contact with the mince mixture. It is essential to check the sensory properties of the eggs before adding it to the mixture and when cooking the burgers, that the handle of the frying pan is facing inward to prevent any knocks and spills. The pan should never be left unattended and any flammable object should be kept well clear of the naked flame. Remember to turn heat off when finished.

Top Designs 2014, Katie Butler
Come fly with me

Criterion 6

Knowledge of skill in the *techniques* of food preparation, cooking, preservation and presentation

How do I demonstrate my knowledge about ingredients, tools and equipment, safe and hygienic work practices and techniques used?

- Food preparation techniques, including at least four complex processes (refer to VCAA table of complex processes as a guide)
- Two to three different preservation techniques
- Presentation techniques using diagrams and annotations, consider plating and the use of props 
- Show written evidence and action in production work

COMPLEX PROCESSES

The production of the Chocolate and Salted Caramel Tarts with Raspberry Reduction, Toffee and Vanilla Bean Cream used the complex processes of Pastry making (short crust) and Confectionary Making (toffee)

These complex processes involved a series of decision-making stages.

PASTRY MAKING

1. **Measuring Ingredients:** Measuring the ingredients entailed using correct measuring equipment, such as scales or measuring cups, to collect all ingredients. It was important that all ingredients were in correct proportion and leveled off properly, to ensure the right texture was achieved. If there were excess wet ingredients, it was likely that the pastry would not crisp up, and if too much of the dry ingredients; the pastry would be too dry.
2. **Creaming:** Creaming describes when butter and sugar are whisked together, forming a light and fluffy mixture. When creaming the butter and sugar it was important to consider the texture and consistency to ensure the mixture will have the right final texture. If the mixture is agitated for too long or too short a time, the pastry may not rise effectively or become too dense. If the creaming is not done correctly the butter may not coat all of the sugar molecules which causes less air particles throughout the pastry. This would result in the pastry not rising effectively.
3. **Rubbing in Flour:** Rubbing in the butter involves using fingers to rub the mixture thoroughly to ensure it is combined properly. When adding the flour it is a critical decision making stage to rub in the flour and butter mixture thoroughly. If this is done correctly the butter will coat the gluten strands and separate them to produce a short texture. If this is not done correctly the pastry will not be short and crumbly as desired.
4. **Kneading:** Kneading is used for any dough, it is the working of a dough in order to combine a mixture and develop gluten strands. Kneading the pastry is an essential decision making stage. It was important that the pastry was not kneaded too much, to not overdevelop the gluten. If the gluten is overdeveloped the pastry will be difficult to roll out and will not have the desired texture. However the pastry must be kneaded slightly to get the smooth and consistent texture in the dough.
5. **Gluten Relaxation:** In addition to only slightly kneading the dough it is an important stage to let the dough relax in the refrigerator. This further allows the gluten strands to not overdevelop and result in a soft dough. If this is not carried out the dough will be tough and will not have a short texture. Once the pastry was rolled out and placed in the tart cases, it was refrigerated again to further ensure gluten relaxation.
6. **Rolling:** Rolling describes when a rolling pin is used to spread the dough and achieve the correct thickness. After removing the dough from the refrigerator it needed to be rolled out to the desired thickness. I had to be decisive at this stage in ensuring the correct thickness of the dough. I did not want the dough too thick or the Salted Caramel and Chocolate filling would not fit inside the case, but I also did not want to excessively roll out the pastry to the point where the tart would not hold the contents. I chose to roll it to a thickness of around 5mm, which would allow the pastry to not be too thick, but have enough room to rise when cooked.
7. **Judging Doneness:** When cooking the pastry a moderate oven of around 180C was needed. The pastry had to be constantly checked to look for

Stages of a complex process discussed in detail

Changes during cooking also discussed

REACTIONS

In the production of the Chocolate and Salted Caramel Tarts with Raspberry Reduction, Toffee and Vanilla Bean Cream, many reactions took place.

Coagulation is a form of Denaturation in the protein strands of an egg. The egg in the pastry undergoes coagulation when the pastry is heated. Coagulation is a permanent change in the protein strands of an egg, as a direct result of heat, agitation or acid. This process ultimately contributes to the firm and defined structure of the pastry shells. The denatured protein strands set the mixture causing it to create a firm shell. [1]

When cooking in the oven the Pastry undergoes a process called the **Maillard Reaction**. The Maillard Reaction refers to a browning on the exterior of a food containing sugar/starch, protein and dry heat. Hence, the pastry browns when the starch from the flour and protein from the egg are combined and dry heat is applied. This produces a light and golden brown colour on the pastry. The dry heat is the convection of the hot air in the oven [1].

Dextrinisation also refers to the browning of a food item. However dextrinisation differs from the Maillard Reaction as it refers to a change that occurs purely in the Starch Molecules. Dextrinisation describes when the starch molecules, which in the pastry recipe are the flour, turn to dextrin as a result of dry heat. This reaction results in a browning of the exterior of the food and a nutty flavour. Dextrinisation is only ever evident on the exterior of cooked foods as often the moisture inside foods restricts the temperature from becoming hot enough to brown the starch. [1]

When the sugar, which forms the caramel or toffee, is heated, the process of **Caramelisation** occurs. Caramelisation describes when the sugar reaches a high enough temperature that the sugar begins to brown. This browning is what gives the caramel and toffee their golden colour. [1]

Gelatinisation occurs when starch molecules absorb liquid over heat. This occurs when the arrowroot is added to the raspberry reduction mixture. The heat allows the starch molecules to absorb the water and thicken the liquid. This process results in a syrupy glaze as opposed to a liquid. This is an essential process, as the reduction was the perfect consistency to brush across the plate without running. [1]

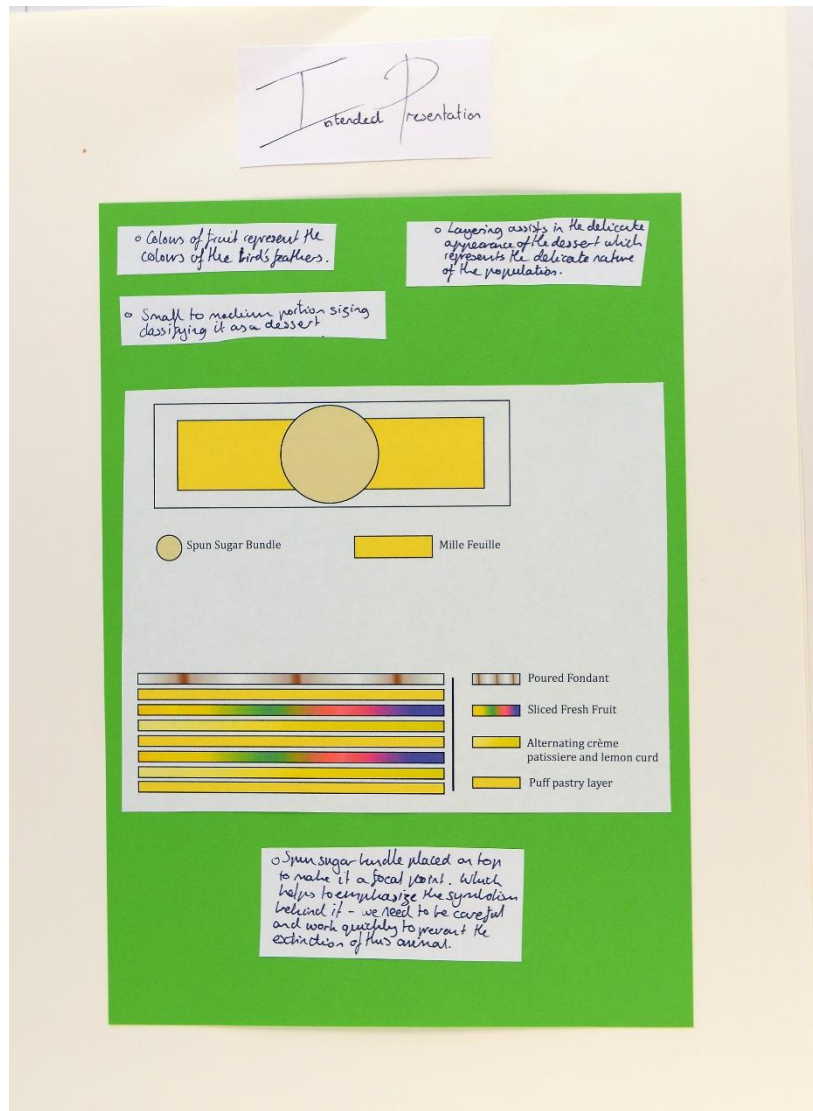
When the cream is beaten it is a form of **Denaturation**. By agitating protein strands present in the cream, it causes them to permanently change shape resulting in a different texture. The result of the Denaturation process is a lighter and more airy texture. The Denaturation works as the protein strands change shape air particles get trapped around the strands- resulting in a more airy texture. [1]

Top Designs 2014, Katie Butler
Come fly with me

Use of acid
as a
preservation
technique in
pickling



Top Designs 2014, Breanna Farrugia
Pickled artichoke bruschetta



Presentation techniques digitally represented



Top Designs 2014, William Antolasic
Animalia

High
quality
finish on
the food
item




Top Designs 2014, Emily Goessler
Mini Sydney Opera Houses, lemon curd and meringue tarts

Criterion 7

Skill in implementing and documenting production work and producing a food product

What production evidence do I need to collect and record?

- Documentation should be photographic and written
- Take images of stages of production, date and annotate 
- Take images of the finished product, dated
- Take notes during production work, include modifications and reasons
- Evaluate the properties of the food items
- Creativity demonstrated through the solutions






Top Designs 2014, Carly Williams
Luna centenary

Photographic evidence of stages of production with annotations + final product



Top Designs 2014, Anthea Fay Moisi
From the island of Cyprus comes family food from the heart

2:15pm	<p>Pour in the vinegars and bring to boil. Simmer gently until almost all the liquid has evaporated, stirring occasionally.</p> 	<p>mixture and pouring onto you.</p> <p>Be careful when around a hot stove with boiling liquids. Make sure you pour the vinegars in slowly not in one go to avoid splashing of liquid on yourself.</p>
2:20pm	<p>Prepare jars – preheat oven to 180 degrees and place jars in the oven face down on a tea towelled tray.</p>  <p>Fill the jars and seal with waxed discs and cellophane.</p> <p>Let cool, label and store in a cool, dark, dry place for two weeks before eating. Keeps for up to six months.</p> 	<p>Make sure you do this step as it is vital to sterilise the jars so that bacteria does not grow in the jars and is contaminated by bacteria when ready to eat</p>
2:35pm	<p>Dishes</p>	<p>Make sure warm and soapy water is used to kill all bacteria on equipment.</p>

Modifications

- Halved the original recipe
- Finished later than expected due to not giving enough time on my timeline to prep onions and cook until they were soft.
- Prepared the jars for sterilising well before my timeline suggested (2:15) while waiting for the onion mixture to simmer.
- Was behind on the prac first due to a late start

Sensory analysis

Arroma	Very overpowering pungent scent of onion due to this being the main ingredient. It also left a very intense smell on the breath.	Onion, pungent, intense
Appearance	Interesting colour of purple which makes it tempting to try. If an onion fan would also be very tempting due to the obvious chunks of onion.	Purple, chunky,
Texture	Very chunky as there were chunks of onion in every spoonful. The addition of the acids broke down the onion which left some slimy residue bits of onion.	Chunky, slimy
Taste	Interesting flavours arose from this dish sweet and savoury combined. There was an overpowering taste of white wine vinegar which gave it an acidic jump. From the sugar this also gave a hint of sweetness. It was very bitter due to the wine which made it only enjoyable in small dose.	Sweet, wine, bitter, acidic

The onion confiture had an extremely vibrant purple colour and had a chunky appearance. It had a very bitter taste and had different flavour combinations that were very interesting such as wine and sweet taste. It had a chunky texture as well as slimy. It had a pungent smell of onion that was extremely pungent.

Top Designs 2014, Carly Williams
Luna centenary

Camera icons to indicate where photos taken for stages of production

Modifications or changes notes

Keeping notes during a production session provides data for writing evaluations
In 2014, this will need to refer to properties – sensory, chemical and physical

SENSORY EVALUATION

	Taste	Texture	Appearance	Aroma
Chocolate Ganache	<ul style="list-style-type: none"> Rich Sweet Creamy Bitter 	<ul style="list-style-type: none"> Smooth Silky Crispy Brittle 	<ul style="list-style-type: none"> Dark Rich Brown Cocoa 	<ul style="list-style-type: none"> Dark Intense Smooth Sweet
Salted Caramel	<ul style="list-style-type: none"> Rich Strong Salty Sweet 	<ul style="list-style-type: none"> Sticky Thick Smooth Soft Silky 	<ul style="list-style-type: none"> Caramelised Golden Smooth Rich 	<ul style="list-style-type: none"> Salty Rich
Pastry	<ul style="list-style-type: none"> Buttery Vanilla Sweet Rich 	<ul style="list-style-type: none"> Short Crumbly Fragile Smooth Crunchy Flaky 	<ul style="list-style-type: none"> Rough Surfaced Pale Golden Dry Short 	<ul style="list-style-type: none"> Buttery Rich Sweet Vanilla
Raspberry Reduction	<ul style="list-style-type: none"> Citrus Fruity Sugary Aromatic 	<ul style="list-style-type: none"> Sticky Thick Syrupy 	<ul style="list-style-type: none"> Colourful Vivid Bright Attractive Slimy 	<ul style="list-style-type: none"> Fruity Citrus Sugary Raspberry
Toffee	<ul style="list-style-type: none"> Sweet Caramel 	<ul style="list-style-type: none"> Brittle Hard 	<ul style="list-style-type: none"> Clear Golden Crunchy Brittle 	<ul style="list-style-type: none"> No aroma
Vanilla Bean Cream	<ul style="list-style-type: none"> Creamy Sweet Vanilla Light 	<ul style="list-style-type: none"> Soft Creamy Silky Thick Lush 	<ul style="list-style-type: none"> Soft Thick Smooth Light Fluffy 	<ul style="list-style-type: none"> Vanilla Sweet

OVERALL APPEAL – PREFERENCE TEST
Average score from a sample of 5 – 10

The Chocolate and Salted Caramel Tarts with a Raspberry Reduction, Toffee and Vanilla Bean Cream was very successful. The incorporation of Preservation by Freezing, ultimately meant that bacteria was retarded as the Short Crust pastry was frozen at -18C. This allowed for advanced preparation of the food item. The addition of the Raspberry Reduction, gave the dish a complementary colour contrast and a fresh flavour against the rich chocolate tarts. The fruity and slightly sour aroma and flavour of the Raspberry reduction helped to cut through the bittersweet chocolate on top of the Tarts. The tarts themselves had contrasting flavours and textures. The dry, sweet pastry contrasted both the salty, 'goeey' caramel and the rich, bitter chocolate. This combination worked extremely well and would be enjoyed by most passengers. The toffee lattice also provided the dessert with another element of colour and texture, adding a brittle crunch to the otherwise softer elements. The whipped vanilla bean cream provides a light garnish to accompany the very rich flavours in the dish. The presentation was contemporary with its brush stroke of Raspberry Reduction and quenelle of Vanilla Bean Cream. This is a very rich and lavish dessert as opposed to the more delicate terrine,

Top Designs 2014, Katie Butler
Come fly with me



FINAL PHOTOGRAPH OF FOOD ITEM



Top Designs 2014, Melinda Dalla-Zuanna
Indigenous Australian bush tucker

Macadamia nut crusted barramundi with sweet potato fries and mountain pepper oil, evidence of the presentation and creative use of ingredients

Use of
creativity



VEGEMITE SUSHI

VEGEMITE CHICKEN SUSHI WITH AVOCADO AND CUCUMBER



Top Designs 2014, Emily Goessler
Vegemite sushi

Criterion 8

Skill in evaluating the properties of individual food items and evaluating the completed product using the criteria

How do I evaluate the food items and the planning and production activities?

- Analysis of the properties of the food using technical terminology
- Comprehensive evaluation of the product using the evaluation criteria

Each
evaluation
question is
answered in
relation to the
product

CRITERIA FOR EVALUATION

1. Were the food items chosen suitable for a fresh, modern and highly sophisticated menu to reflect the luxury of First Class travel on the new A380's first flight from Melbourne to Singapore? Did food items include two lunch, two dinner as well as two dessert options?

Each of the six chosen food items was definitely suited for the fresh, modern and highly sophisticated reputation of First Class travel. Each of these food items was required to use processes, skills and presentation that would reflect the luxury of First Class travel. To create food items that are considered 'luxurious', it was more than necessary to ensure that all ingredients used were of high quality and that each food item possessed above standard sensory properties.

The menu suitably comprised of two lunch options; the Coconut Crusted Prawns with Chilli Lime Aioli and Courgette and Pea salad as well as the Wagyu Beef Burgers with Brioche, Pancetta, Gruyere Cheese, Gourmet Lettuce and Tomato Relish. Not only were these suitable lunch items, they were also very suitable for the fresh, modern and sophisticated reputation of Oceania Airways. The prawns were very light and consisted of many fresh and exciting flavours such as coconut, Chilli and lime. The burgers were also suitable for a lunch menu as it was fresh yet sophisticated, incorporating many high quality ingredients. Together these items made a good combination for lunch options as both items had very different sensory properties and it also allowed the passengers to have a choice between semi-vegetarian and non-vegetarian. The Wagyu Burgers were also presented in a very unique way which conformed the food item to Oceania Airways' sophisticated reputation.

The menu incorporated two dinner options; the Spiced Spatchcock with Sweet Potato Puree, Pomegranate and Watercress as well as the Open Ravioli with Wild Mushrooms, Spinach and Goats Cheese. These items were prepared and presented in a way, which reflected the luxurious values of Oceania Airways' First Class. The Open Ravioli in particular incorporated the complex process of Pasta making, which added a sophisticated edge to the food item. On the other hand, The Spiced Spatchcock incorporated many unique and modern flavours. The combination of the Spices on the Spatchcock, the Sweet potato and the pomegranate was both very interesting and contemporary. The food items were very suitably dinner options as they were a touch more sophisticated than the lunch options and were likely to be more filling, which is appropriate for dinner. The food items were perfectly paired as it allowed the passengers to have the one vegetarian option and one non-vegetarian option. Both food items also possess very different sensory properties and styles, creating a lot of variety within the menu.

The dessert options; The Chocolate and Salted Caramel Tart with Raspberry reduction, Vanilla Bean Cream and Toffee and the Turkish Delight Ice Cream Terrine with Rosewater Syrup, Persian Fairy Floss were chosen strategically to create variety within the menu. The food items were uniquely different with the flavours and form of the food. The Terrine included the complex process of Confectionary making (Turkish delight) which added sophistication to the food item. In addition, the food item possessed contemporary properties within its presentation in a glass as opposed to a log. The Chocolate Tarts were also presented in a very modern manner, which was able to reflect the sophistication reputation of Oceania Airways'.

In conclusion the menu included suitable items for lunch and dinner as well as dessert. The items were unique and possessed many sophisticated qualities to reflect Oceania Airways' contemporary reputation. The food items additionally included many complex processes and flavours which were a further reflection the luxury of First Class travel.

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Analysis of the properties

Food Item 1: *Squid Ink tagliatelle bundles with crumbled feta and drizzled with a butter and sage sauce*






Food Item: Squid Ink Tagliatelle	
Appearance	Black pasta, white feta, yellow lemon, green parsley, glossy, elegant, petite, oily.
Aroma	Lemony, cheesy, buttery, floury, iodine.
Flavour	Bland, dull, zesty, salty, creamy.
Texture	Smooth, slippery, supple, crumbly.

Overall Sensory Properties: The appearance of the *Squid Ink Tagliatelle* was both clean and modern. The pasta was a dark shade of grey and was bundled up into Asian spoons. The pasta glistened due to the butter and sage sauce that was drizzled over it. Dotted all over the pasta was pale, white crumbled feta, which ranged from small to big chunks. Vibrant, diced, green parsley was scattered over the pasta and the feta to add an accent of colour to the dish. Finally, a few strands of curled lemon zest had been gently placed on top of the entire dish to add another accent of colour that popped.

The aroma of the dish was quite bland but yielded subtle hints of zesty lemon, creamy butter and salty cheese. These gave the dish a light aroma that wasn't overwhelming. If you let the aroma mingle for a while, a slight smell of iodine could be sensed from the squid ink, but this was masked by the lemon and feta.

The flavour of the pasta itself was also quite bland, but upon tasting the feta, parsley and sauce, different depths of flavour were introduced. The feta cheese gave an intense salty and creamy flavour, which was cut through by the delicately tangy, butter and sage sauce that brought along subtle notes of sage. The parsley delivered a delicate herby flavour, which worked together with the lemon zest to give the whole dish another level of lightness and zing.

The texture of the pasta itself was very smooth, slippery and supple. It was easy to bite into and had little resistance. The sauce provided a smooth, rich mouth feel, which was very pleasant as it harmoniously worked together with the delicate pasta. The feta provided a layer of texture to the dish. The feta was quite firm and crumbly when bitten which soon began to melt in your mouth.

Hedonic Scale				
				
	<input checked="" type="checkbox"/>			

Top Designs 2014, William Antolasic
Animalia

Criterion 9

Skill in evaluating the effectiveness and efficiency of planning and production activities

How do I evaluate the food items and the planning and production activities?

- Evaluate the effectiveness of planning by referring to the overall timeline, individual production plans and research.
- Evaluate the efficiency of production activities by referring to techniques and use of equipment
- Evaluate application of safety and hygiene

SAFETY AND HYGIENE PRACTICES

Safety and Hygiene practices were a paramount in the production of the six food items. It was crucial that extensive care and consideration was taken to prevent any accidents during cooking. As the brief stated, ensuring all food items were hygienic and safe to eat, is of great importance for the safety of the passengers and reputation of the airline.

At the beginning of each production stage, I had to ensure I was appropriately dressed and ready to produce my food items. I had to ensure a number of safety points regarding my personal presentation. I had to ensure I was always appropriately dressed, wearing an apron, and that my toes were covered at all times. I always ensured that all jewellery was removed, nail polish/ fake nails were removed and hair was tied back, to prevent any contamination of the food items. Before beginning production, it was also essential that my hands were washed thoroughly.

Whenever I was using ingredients it was always important to inspect their sensory properties. I was sure to inspect all the ingredients I would be using upon arrival to ensure that all ingredients were within used by date and no packages had been damaged. This significantly reduced the risk of using out of date food that may be subject to bacterial contamination. In addition to this, it was also essential to ensure food items that could not be checked upon arrival, maintained adequate sensory properties. For example, it was important to check the inside of eggs before use.

When using any electrical equipment, it was important that I undertook a routine check before use. It was important to check that the cord was

TOOLS AND EQUIPMENT

Using the correct tools and equipment was essential in order to produce each of the food items efficiently and to a high standard. I took great care in selecting the correct tools and utensils to prepare each food item, essentially steering clear of any disasters or accidents. Fortunately, the tools and equipment I required for each of my food items were available for use in Oceania Airways' fully equipped commercial kitchen.

When preparing the Turkish delight for the Turkish Delight Ice Cream Terrine, it was essential that a large heatproof bowl was used. The heatproof and microwaveable bowl was able to withstand the continuous exposure to high temperatures in the microwave. This was used without the fear of the bowl breaking or sparking in the microwave. The clear glass bowl that was used, also made it much easier as I was able to see the development of the Turkish Delight more clearly.

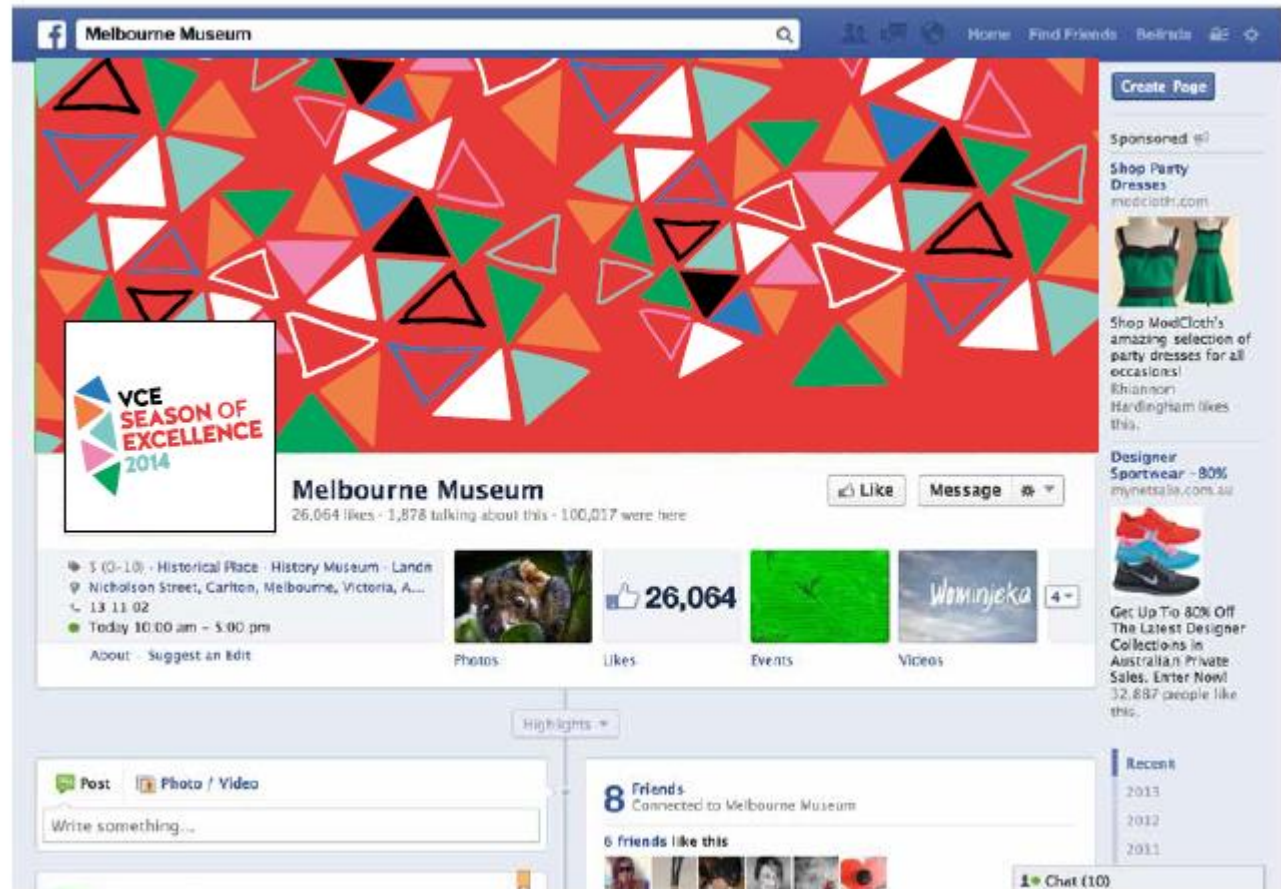


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