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Task 6: Learn how to make a pasty filling

Your teacher will show you a range of techniques for preparing and processing foods so that they make suitable pasty fillings. You should then be able to change raw ingredients into a suitable filling using a range of techniques, such as cleaning, sorting, peeling, shredding, cooking. Each step is called a unit operation. We can group unit operations to make a process, e.g. making a vegetable samosa consists of the following processes:

1. Making the filling
 - This process groups the unit operations of cleaning, sorting, peeling, shredding and cooking the filling ingredients.
2. Making the dough
 - This process groups the unit operations of sieving, mixing, kneading and rolling out the dough.
3. Filling and cooking the samosa
 - This process groups the unit operations of filling, shaping, frying, draining and cooking for the samosa.

Once your teacher has shown you how to make a pastry, practise making pasties from a set recipe. Write down how you would group unit operations to make a large-scale process if you had to make hundreds of pasties. Or, if you know how to, draw a flow-chart showing how you would group unit operations into a production plan.