Instant Lessons
Quality ready-to-use resources
Teach with a simple-to-use technology product featuring fully-illustrated slide sets and student work sheets that present curriculum in an engaging and interactive manner. Use the Hospitality PowerPoint series to supplement your existing resources, to introduce new topics or for revision and assessment purposes.

This checklist highlights the major uses and benefits of these products.

Versatile uses
- 20 full colour slide sets for the Interactive Whiteboard
- Editable slides that can be highlighted and annotated
- Contemporary workplace scenarios and food examples
- Quick quizzes and short tests suitable for revision
- Work sheet tasks and assessment in hard copy and on CD

Teaching benefits
- Highly visual and creative teaching ideas to appeal to a wide range of students
- Comprehensive explorations of key curriculum topics
- Develops greater student interest and understanding
- A time-saving and easy-to-use resource
- A portable and easy-to-access resource, perfect for the Interactive Whiteboard

Hospitality – Food preparation 1
This Hospitality series is a collection of theoretical and practical activities that provides students with essential skills and knowledge for working in the hospitality industry. The senior school Hospitality curriculum is explored in a variety of real-life situations through practical activities, research tasks, consolidation questions, quizzes and revision exercises.

This title focuses on commercial kitchens; choosing and safely using kitchen equipment and utensils; preparing fruits and vegetables; and sustainable food production issues.

The CD-ROM contains 20 PowerPoint presentations which summarise, illustrate and extend the content explored. The work sheets are also provided as PDF files – perfect for discussion and annotation using an Interactive Whiteboard.

Topics include
- Analysis of food safety and hygiene
- Commercial kitchen equipment
- Knife handling – precision cuts
- Farinaceous foods

Preparation of vegetables and fruit
- Perfecting pasta
- Preparation of eggs
- Food preservation techniques

Associated titles:
- Instant Lessons PowerPoint: Hospitality
  - Food preparation 2
  - Cafe skills and trends
- Hospitality
  - Industry and customer service
  - Cooking and food presentation
  - Health, safety and security
- Food Technology
  - Food in Australia

Visit the Blake Education website for more information about the Instant Lessons PowerPoint series, other Hospitality Instant Lessons series, the full list of contents for all titles and ordering advice.
What’s on the CD-ROM in this book?

- 20 full colour and illustrated PowerPoint slide sets for the Interactive Whiteboard
- 207 professionally presented slides
- Editable slides that can be highlighted and annotated
- Contemporary workplace scenarios and food examples
- Quick quizzes and short tests for revision
- PDF version of the book

Key features and uses:

- ✔ 20 topics are explored through core sets of slides
- ✔ Teachers can tailor-make their own slide presentations by adding, deleting or altering slides
- ✔ Carefully chosen illustrations and photographs illustrate the relevant concepts
- ✔ On-screen activities test and extend student comprehension
- ✔ Highly visual and creative teaching ideas to appeal to a wide range of students
- ✔ A portable, time-saving and easy-to-access resource
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Introduction

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The CD-ROM contains 20 PowerPoint presentations which summarise, illustrate and extend the content explored. The icon shown at the right is featured at the end of activities for which there is a complementary presentation.

Tips for using PowerPoint presentations are also included on the CD-ROM.

The work sheets are provided as PDF files – perfect for discussion and annotation using an Interactive Whiteboard.

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Unusual and exotic fruits and vegetables
A judging criteria sheet has been included to facilitate the competition. See teacher preparation for further information.

Perfecting pasta
After preparing the fresh pasta and allowing it to dry, students should cook the pasta to evaluate it further.
It is advisable to cook a batch of commercial pasta as well.
After evaluating both pastas, have each group stir through 50 g melted butter and 40 g fresh grated parmesan cheese to serve. See teacher preparation for more information.

Pasta fundraising event
Appoint one student as the leader of each group. But for issues that impact everyone, have the whole class make decisions under the leadership of the teacher.
After the trial, hand out free mini samples of the pasta trials to the school community to get people interested in the activity.
See teacher preparation for more information.

Methods of cooking eggs
This activity is designed to compare the sensory and preparation properties in various methods of cooking eggs. It is a practical application of knowledge relating to eggs.
Students will need to complete the tasks in their workbooks and on the tables from the activity sheet.
The food test can be completed in a preparation lesson and a 1½ hour practical session.
You could combine 23. Preparation of eggs and this practical activity as a form of assessment.

Food preservation
In step ten where the ingredients are costed, it is a good idea for students to use an online store to research the price per quantity of the food item.
The formula to work out an ingredient cost is: cost of the packet ÷ by how much is in the packet × the amount needed
All amounts need to be in the same unit – kg, mL, g.
See teacher preparation for more information.

Food safety and hygiene
This activity is practical, so involves some set up.
Equipment: you need basic preparation tools available in food preparation classrooms.
Ingredients required for each pair:
• 225 g self-raising flour
• 20 g caster sugar
• 3 eggs
• 355 mL buttermilk
• 75 g unsalted butter, melted and cooled
• ¼ cup dark chocolate chips
• 1 orange
• ¼ cup chocolate topping
• ½ tspn cayenne pepper
• 2 Tbspn finely grated parmesan cheese
• ½ cup corn kernels, drained
• 3 slices of ham, shredded
• 1 tomato, finely diced
• 1 green onion, thinly sliced
• 2 Tbspn fresh coriander leaves, chopped
• salt and pepper to taste

Analysis of food safety and hygiene
You need a recording of two different TV chefs, each preparing one dish.

Introduction to the commercial kitchen
This activity is practical, so involves some set up.
Equipment: you need basic preparation tools available in food preparation classrooms.
Ingredients required for each student:
• 1 cup arborio rice
• 1 tspn stock powder
• 100 g pumpkin
• 1 Tbspn fresh basil
• 30 g fresh parmesan
• ¼ leek
• 20 g butter
• 65 mL cream
• 85 mL white wine

Speciality knives and their uses
You need a recording of a TV chef program. If possible, record a segment that features more than one type of knife.
13. Knife handling  
- precision cuts in practice

This activity is practical, so involves some set up.

**Equipment:** you need basic preparation tools available in food preparation classrooms.

**Ingredients** required for each student:
- 5 mL of vegetable oil
- ½ clove garlic
- ¼ onion
- ½ carrot
- ½ stalk of celery
- ¼ potato
- 4 green beans
- ½ zucchini
- ½ cup cabbage
- 15 g macaroni
- 1 bay leaf
- 500 mL vegetable stock
- 25 g tomato paste
- ¼ leek (white part only)
- 5 g parmesan cheese

14. Knife handling  
- precision cuts in use

You need a variety of food magazines or a recording of a TV chef program. It is best to have the whole program of the TV chef, not just a segment.

17. Unusual and exotic fruits and vegetables

This practical case study should be scheduled to take place over a number of lessons. During the first part where research is completed at the market, it is advisable for students to choose the exotic fruit or vegetable to use in their designs.

This activity is practical, so involves some set up.

**Equipment:** you need basic preparation tools available in food preparation classrooms and possibly specialist equipment for a student’s design option (they will need to order these).

The students’ design options should be completed in a practical session, so may need to be modified in quantity and size to reduce cooking times.

An authorisation process for teacher approval of items to be made could be useful in making sure that dishes will be prepared in time.

Check the guidelines of your school for fundraising activities before selling the produce.

18. Farinaceous foods

For the games in this activity, use dried legumes. Each group needs:
- 7 lima beans
- 20 chickpeas
- 2 cups
- 7 kidney beans
- 4 straws

19. Perfecting pasta

This activity is practical, so involves some set up.

**Equipment:** you need basic preparation tools available in food preparation classrooms, plus a pasta maker for each group.

**Ingredients** required for each student:
- 400 g plain flour
- 5 g salt
- 4 eggs
Death of the doggy bag

Traditionally, if you couldn’t eat all the food plated in a restaurant, you would ask for a doggy bag. Doggy bags are thought to have originated from people wanting to take leftover food home for their pets. Nowadays it is usually people, not animals, who consume the food taken home in a doggy bag. Many restaurants and food premises state that it is against the law to provide doggy bags of leftover food to customers. This is not the case. The main reason restaurants refuse to give out doggy bags is due to their insurance policies.

To help out local food premises, your council wants you to develop information leaflets for consumers and stickers to put on doggy bags to inform consumers about the risks of food poisoning and how to reduce these risks.

1 Explain the main causes of food poisoning.

2 Briefly explain how to prevent food poisoning.

3 Describe the health, safety and hygiene practices that might be breached when a customer requests a doggy bag to take home, compared to ordering takeaway food.

4 Use the Internet or visit a supermarket to research the design features used in stickers and information leaflets. Use the table below to record your ideas about things to include and things to avoid. Consider both design and content in your lists.

<table>
<thead>
<tr>
<th>STICKER AND LEAFLET DESIGN AND CONTENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Things to include</td>
</tr>
</tbody>
</table>

5 Design an informative and eye-catching sticker to put on doggy bags. Make sure it explains the health, safety and hygiene practices necessary in Top tips for a healthy doggy bag.
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