



Edwinstree Middle School
Distance Learning 2021

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| Subject | Food and Nutrition |
| Task Title | Gourmet baked bean challenge |
| Year Group | Year 5 & 6 |
| Week | Week 21 |
| Start date | 8th February 2021 |
| Due date | 14th February 2021 (no later than 5pm) |
| How long will it take? | 2 hour |
| What will I need? | Printed distance learning sheet or a note book/paper to create your designs. Tin of beans and 2 slices of bread. Any kitchen equipment that you may need. |
| What will I produce? | A gourmet baked bean dish! |
| How will I be assessed? What will I submit? | This work will not be assessed, however it is a competition so please do send your entries in via SMHW. |
| Learning Journey What is the purpose of this learning? What do I need to learn/remember? | This learning journey provides you with a culinary design and making experience. |



Learning question 1: Can I create a fine dining beans on toast dish?

COMPETITION TIME!

The closing date for this competition is 5pm Sunday 14th February 2021.

Today's task is all about researching, planning and creating your fine dining dish.

Watch Mrs Booth and Mrs van Wyk introduce the task:

<https://www.youtube.com/watch?v=x5ITGcmGkSw&feature=youtu.be>

Design Brief

Using a tin of beans and two slices of toast/bread, consider how you could use them in a dish and present the food in a creative way (think how a posh restaurant would use them). We will not be judging you on taste, for obvious reasons. However, we will be judging you on:

- Dish presentation
- Creativity/Innovation - how new and original your dish is
- Ingredients used - we will be asking you to submit a recipe card for your dish too

If you do not like baked beans, use a tin of spaghetti instead.



Task 1 - Research

Spend some time researching possible ideas. I have provided you with some pictures and some useful internet links to help you get started. It would be a good idea to jot down your thoughts and ideas into a notebook or on a piece of paper. Do not rush this stage as it is important that you consider all of the different options that you could use.

Presentation and recipe ideas:

[Baked bean canapes](#)

[Garnishing ideas](#)

[Baked bean presentation ideas](#)

Or

search google images:

Posh baked bean recipes

Baked bean presentation ideas

Baked bean canapés

Food presentation ideas

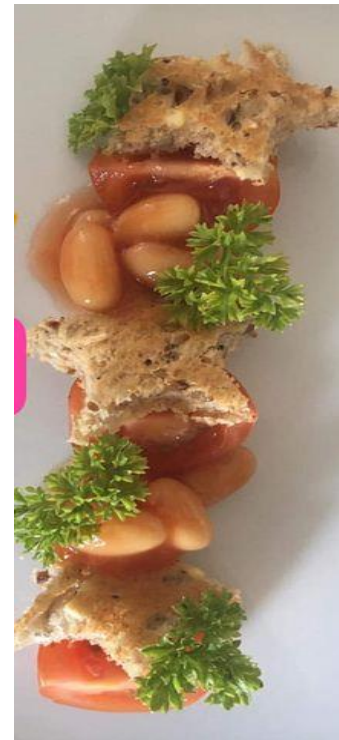
Designs shown in demonstration





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Some more ideas





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Now that you have a few ideas, have a look in your kitchen cupboards at home. Are there any ingredients or decorative items/equipment that you could use? Jot down your thoughts.

Task 2 - Designing

Using your notes, create a design for your fine dining baked bean dish. Make sure you colour your design in as it will help you to plan where the colours will sit on your plate. Label all of the ingredients on your dish as you will need this for your practical! At this point, think about what you could present your food on. Does it have to be a normal plate? REMEMBER KEEP IT SIMPLE!

A large, empty rectangular box with a thin blue border, intended for the student to draw and label their fine dining baked bean dish design.



Task 3 - Get making!

Now that you have planned your dish, it is time to create it.
TOP TIPS: You do not need to heat up your baked beans!

Health and Safety Guidance

https://www.youtube.com/watch?v=zo0lx_tFhH0



Cutting with a knife using the bridge hold. Please use the web link to watch the health and safety clip.

https://www.youtube.com/watch?v=tlqpB_LrmjE



Cutting with a knife using the claw hold. Please use the web link to watch the health and safety clip.

<https://www.youtube.com/watch?v=v-w7HNGHvCA>



Measuring ingredients is very important when following recipes - especially baking. When conducting a fair test science experiment, it is important to use the same exact measurements each time. Please use the web link to watch tips on measuring using different equipment.



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Safely using and opening an oven or grill

- Always keep your head away from the rising heat as you open the oven door
- Wear oven gloves
- Take grill tray out and remove food over using tongs.

<https://www.youtube.com/watch?v=v4keMFH7CIU>



Grating with a grater. Please use the web link to watch the health and safety clip.

ENTRY INFORMATION:

Please send your entries in to Mrs Booth no later than 5pm Sunday 14th February. Send via SMHW. If you have any issues, please do send a message so that I am able to assist.

Your entry must include:

1. A photo of your dish with your name written clearly on a piece of paper beside it. You could send a second photo with you and your dish too.
2. A recipe card showing the ingredients that you have used.



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Mrs Booth and Mrs van Wyk will be available in the 'Live Lounge/help desk' (on Teams) for you to discuss or message questions about your challenge between 10am and 12pm on Thursday 11th February

If you are unable to access Teams, please use the link below to sign in as a guest:

https://teams.microsoft.com/l/meetup-join/19%3ameeting_NWI5OGUxY2Q+MGRjMi00MmU5LThlMDctZTIzNmU5MDUyNDQ4%40thread.v2/0?context=%7b%22Tid%22%3a%22cde53a05-aadb-4f67-abf6-bd9e4c39a0f0%22%2c%22Oid%22%3a%22f0c53266-0280-4730-882e-dae18faa2bb9%22%7d

Alternatively, we will be available for questions and queries on SMHW throughout the week

Send me a comment

If you need help with any part of your work

Think



Have you re-read the instructions?
Have you read the hints and tips?
Have you watched the video links?