

Biscuits

Learning Objective:

To be able to make biscuits that fulfill your design specifications.

Get out your biscuit designs and read back through them carefully to remind yourself of what you need to do.



What will you do if something goes wrong?

How will you make sure that your finished products are of a high quality?

How will you make sure your finished product meets your design specifications?



Hands must be washed before handling food and kept clean.

Long hair must be tied back securely.

Aprons must be worn to protect clothes and to stop the spread of bacteria.

Equipment must be kept clean and tidy. No spoon licking!

How to work safely and hygienically with food...

Cuts and grazes must be covered up with a plaster or dressing.

Surfaces must be kept clean and tidy.

Oven gloves must be worn when taking items out of the oven.

Do not cough or sneeze over food preparation areas.

