



**Video Education
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Program Support Notes

Senior Secondary - Tafe

28mins

Catering Skills Behind the Scenes

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Suitable for:

Hospitality

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For Teachers:

Brief Summary of Program

The Hospitality industry, including the restaurant sector, is an important industry in Australia that is continuing to grow and employ many people in a variety of ways. The increase in this industry can be mainly attributed to the changes in our society, where a large proportion of people often choose to eat out of the home and the average person's level of food preparation skills is decreasing. These changes have therefore led to a rise in the number of catering opportunities and catering organisations.

This program is an extension to the VEA production "*Catering for an Event*" and forms the second part of a double series concentrating on the main practical skills needed to cater for an event or run a restaurant. Generally the skills needed to successfully cater for an event are taught through on the job training and/or practical training sessions once employed in the industry. Therefore this production is an invaluable resource for those wishing to enter the catering industry or refresh their skills and can consolidate knowledge gained from on the job training. The program displays a commercial perspective of catering, with excellent visual representations of what it is like to be behind the scenes. Practical insights are given into how to effectively prepare for an event with some inside tips on best practices from a professional standpoint.

The program covers key skills to be developed when catering for events and running a restaurant. The information given is in a practical step by step form and is based on interviews from food experts and visual demonstrations of these skills. The key topics covered during this program include:

Knife handling- Types of knives, sharpening knives, how to safely use and clean a knife, etc

Food presentation- How to plate dishes, factors that are important to remember, etc

Garnishing- Visual demonstrations of how to julienne, radish roses, turned mushrooms, etc

Extended garnishes- Storage of garnishes, van dyked tomatoes, carrot curls, segmenting an orange, etc

Plating the dish- Practical demonstrations of various types of dishes

Further areas to consider:

The topics outlined in this production come together to give an insightful and in-depth look at preparing for an event or restaurant. Each key topic covered in the program can be looked at and discussed in more detail with practice of the various skills demonstrated. The program can be used as a starting point from which to progress into more detail and can be used to give real life context to many learning activities related to the key skills in catering for functions. Depending on what other teaching resources are being used, the program may require more than one screening, especially if the activities before and while viewing (see below) are undertaken. The content of the program is practically based and students will be empowered to prepare for catering their own events.

Useful Websites

www.foodsafety.vic.gov.au

www.vhetta.com.au

For Students:

Before Viewing the Program

- Design and sketch how you would plate the following dishes, including the garnishes you would use:
 - Pumpkin soup
 - Thai beef salad
 - Chocolate mousse
- Interview an older relative or look through old food magazines to research how plating of food and garnishes have changed over the years.

Have a go at these skills:

- Van dyked tomato
- Radish rose
- Segmenting an orange

Questions While Viewing the Program

Using kitchen knives

1. List four types of knives

2. How do you pass a knife?

3. What is used to sharpen knives?

4. What angle is used to sharpen knives?

5. The sharpening steel is held...

6. How should knives be cleaned?

7. Why should they not be cleaned in the dishwasher?

8. What is the 'spider grip'?

9. Why and how should the chopping board be stabilized?

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Food presentation

10. Why is food that looks good important?

11. What do chefs need to consider when plating food?

12. List 3 points to food presentation.

1.

2.

3.

13. Why are different textures important?

14. Define what a garnish is.

15. List 4 types of garnishes that can be used.

16. Why should a garnish never be the same on other dishes?

Garnishes

17. Define the term julienne.

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18. How can julienne vegetables be served?

19. What knife is used to 'turn' mushrooms?

20. Why are radish roses kept in ice water for 10 minutes?

More garnishes

21. What is important to remember when van dyking tomatoes?

22. What is important to remember when fanning a strawberry?

23. Why are carrot curls twisted before being placed in iced water?

24. What are the important steps in segmenting an orange?

25. How long should garnishes be stored for?

26. How should you store these garnishes?

Fresh –

Chocolate –

Fried –

Catering Skills - Behind the Scenes

Plating the meal

27. What is used for the important parts of plating the salmon rose entrée?

Height-

Colour-

Texture-

Garnish-

28. What is used for the important parts of plating the roast turkey main?

Colour-

Texture-

Height-

Balance-

Garnish-

29. What is used for the important parts of plating the lemon tart dessert?

Portioning-

Garnish-

Accompaniment-

After Viewing the Program

Review the plating of each dish designed before viewing the program according to:

- Height
- Colour combinations
- Textures
- Accompaniment
- Garnishes chosen

Review your first attempt at:

- Van dyked tomato
- Radish rose
- Segmenting an orange

Practice these skills:

- Sharpening a knife with a steel (with supervision)
- Using the spider grip
- Turning a mushroom
- Preparing a radish rose
- Segmenting an orange

Other Relevant Programs available from VEA

Catering Skills: Setting the Scene

Catering for an Event

Bringing it to the Boil: Basic Moist Cooking Methods and food Storage

St. James Court Hotel: The Crunch Series

Turning up the Heat: Basic Dry Cooking Methods

Eating off a Sunburnt Land

Please visit our website for many more relevant programs www.vea.com.au

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