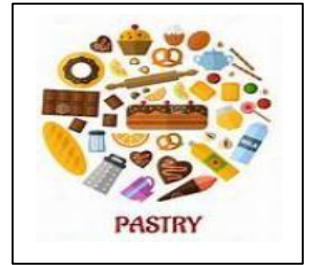


PASTRY Workshop Observation Sheet



1. Basic information

- Date of the workshop :
- Location :
- Name of the instructor :
- Name of the recipe :

2. Before the process

a. Hygiene rules : hygiene is the main ingredient in the food safety recipe of every professional kitchen.

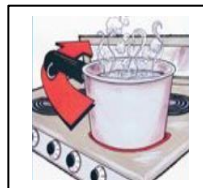
** Finish the sentences with the correct hygiene rules you learned in the workshop. Write the correct letter.*

- 1- Microorganisms can be transferred from hands to food so you must
- 2- Hair can also carry germs so you have to.....
- 3- Clothes can carry germs from outside into the kitchen so you need to
- 4- It is essential to avoid contact between food and air so you must.....
- 5- To avoid contamination leading to food poisoning in the kitchen environment you have to

- a- Keep your kitchen clean by washing, sanitising surfaces after use
- b- Always wash your hands with soap and hot water and dry them on a clean towel
- c- Store food in lidded containers or cover food with plastic wrap
- d- Change into work clothes, wear a full P.P.E
- e- Keep it tied back and wear a hairnet

b. Kitchen Safety Rules : being vigilant and disciplined helps to reduce the risk of accidents

** Match the safety rule **number or numbers** with the picture.*



.....

- 1- Always keep an eye on cooking appliances
- 2- Store dangerous objects safely
- 3- Be prepared in case of emergency
- 4- Be careful with the gas
- 5- Do not place sharp objects in hidden corners
- 6- Turn off the gas when you are not using it
- 7- Make sure all handles are kept back
- 8- Always wear gloves when cooking





3. During the process

a- What main ingredients did they use in the workshop ? Write them down.

.....

.....

.....

b- What main utensils did they use ? Tick.



c- What did they do in the workshop ? Write the number of the picture next to the appropriate verb, then translate.

ADD : n°

STIR : n°

BAKE : n°

MELT : n°

KNEAD : n°

BLEND : n°

SPRINKLE : n°

