RECIPE ANALYSIS

SELECT A RECIPE, ANSWER QUESTIONS ON RECIPE AND ON SHEET BELOW (USING ADOBE READER). TAKE A PHOTO OF YOUR RECIPE AND SAVE BOTH WORKSHEET AND RECIPE PHOTO TO SHOWBIE

A) PARTS OF A RECIPE

Find and label the following parts of a recipe

- Name
- Ingredients
- Method
- Number of serves
- Other information eg: preparation time, skill level etc
- **B)** ABBREVIATIONS: Recipes use many abbreviations in their instructions. What abbreviations are used in your recipe? What do they mean? Complete the chart below.

Abbreviation	Meaning/Full term

C) <u>RECIPE TERMS:</u> Each recipe includes **words that describe actions** required to make the dish eg: beat, whip, fold etc. It is important to understand what these cooking terms mean in order to successfully complete the recipe.

Read through your recipe and find **10 cooking terms** that describe an action. Record them and what they mean in the table below. You may need to use the glossary of 'Cookery the Australian Way'.

Cooking term	Meaning