

Other amazing websites for videos

- <http://www.foodnetwork.co.uk/>
- <https://tasty.co/?fbclid=IwAR3FrPL8G4P2M8-FYGiiX612E8e3t1Gn-6hrI5LYLzqvEjk24jPXYWawzFw&canonicalUrl=https%3A%2F%2Ftasty.co>

Through YouTube

- https://www.youtube.com/results?search_query=%23OhYum
- https://www.youtube.com/channel/UCI0kP-Cfe-GGic7Ilnk-u_Q
- <https://www.youtube.com/user/MarthaStewart>

BBC

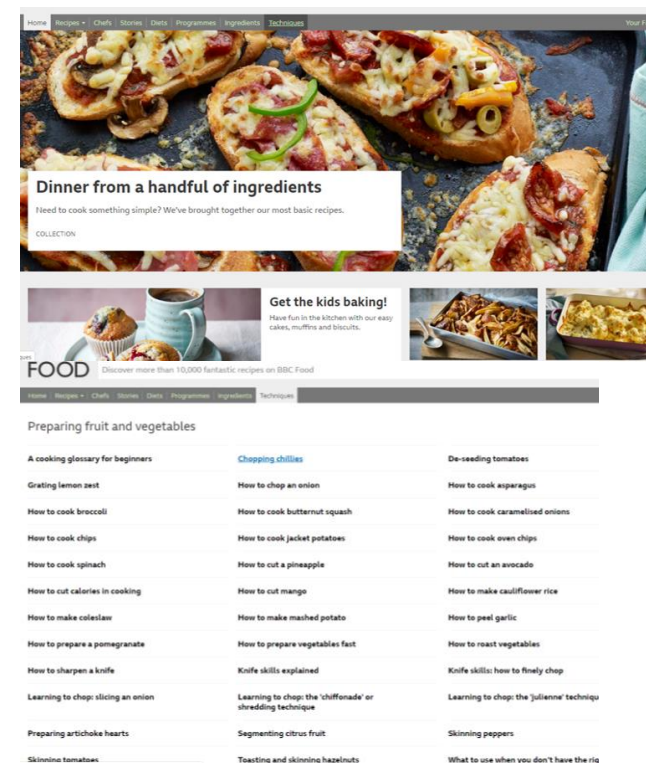
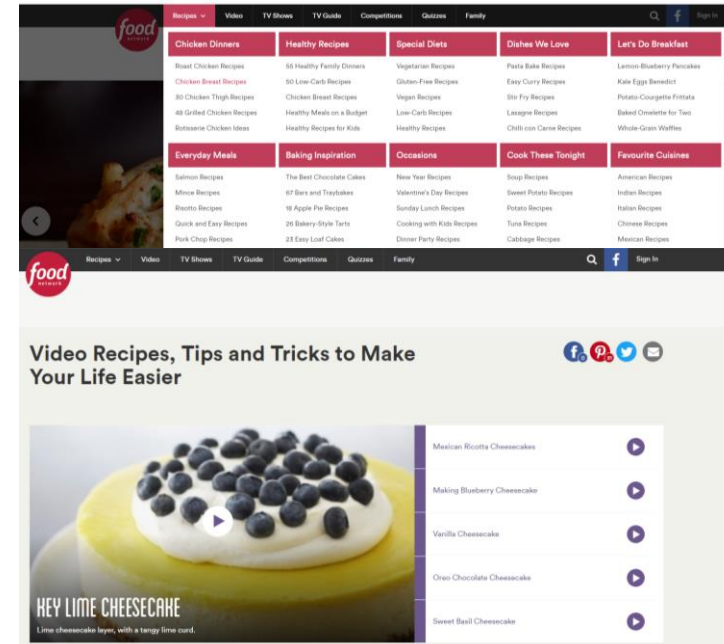
FOOD SITE: useful for recipes, techniques and videos of these, dietary information and chef and programme information on all things Food! <https://www.bbc.co.uk/food>

BBC FOOD LEARNING WEBSITES

- <https://www.bbc.co.uk/teach/class-clips-video/design-and-technology-gcse-food-preparation-and-nutrition/zvjh8xs> and some clips on YouTube -
- <https://www.youtube.com/watch?v=fiFi-d0RwKo>

BBC LEARNING https://www.bbc.co.uk/teach/class-clips-video/design-and-technology-ks2--ks3-the-secret-life-of-our-favourite-dishes/zmf92p?fbclid=IwAR1pKVXbJRgTSf3Fh_iuLP-HJe7fPaHMjQG_FDz0PzHI9dDRPaxDRr0FGI

- BBC Food technology class clips for KS3
<https://www.bbc.co.uk/bitesize/topics/zrdsbk/resources/1>
- BBC Food technology class clips for KS4 Home Economics: Food and Nutrition:
<https://www.bbc.co.uk/bitesize/subjects/zdn9jhw> or Hospitality
<https://www.bbc.co.uk/bitesize/subjects/zbtvxcy>



Online cooking sites

- Bread Ahead – bake along live <https://www.breadahead.com/live-bake>
- <https://www.instagram.com/breadaheadbakery/>
- <https://www.youtube.com/channel/UCx1EKuKyJIV7GAUIJW8sFLw> Fun Kitchen
- Award-Winning Cookery for Schools with Mr Mann
- Cooking with Mrs James -
https://www.youtube.com/channel/UC3V4HpiF_MQgIC6R_G6kQ9A?fbclid=IwAR3Gr6S3Q0M-9z76obh0j4Oe3IA1haVKFaYGnsdFv-cg0GmEwVtOrsfVAto
- Cooking with Mr Dix
<https://www.youtube.com/channel/UCkPz9LbmlFjiBJ4ywYeoncw>
- Home Cookery school: <https://www.youtube.com/channel/UCivzRn-igfCCj9uGBEE-BPA/featured>
- Mike BeatonTwitter - @CommandoChef = Army man now a chef in education

KS4 Useful websites for skills

These sites have lots of videos that you can refer to when learning and understanding a range of techniques.

1. BBC techniques:

E.g. https://www.bbc.co.uk/food/techniques/jointing_chicken
[https://www.bbc.co.uk/food/techniques/how to bone a chicken thigh](https://www.bbc.co.uk/food/techniques/how_to_bone_a_chicken_thigh)

<https://www.bbc.co.uk/food/techniques>

2. BBC food top skills:

<https://www.bbcgoodfood.com/howto/guide/25-skills-every-cook-should-know>

3. How to Tesco videos:

https://www.youtube.com/channel/UCUA_qA_AK1qLSplQMztOP4A

4. Gordon Ramsey top skills:

<https://www.youtube.com/watch?v=ZJy1ajvMU1k>

5. <https://www.youtube.com/watch?v=If2rE7Sagyw>

6. Jamie Oliver top videos:

<https://www.youtube.com/user/JamieOliver/videos>



Tips for high skills

List of some of the high skills and links to tips and how learn these skills



1. Chicken portioning - <https://www.youtube.com/watch?v=LBYfhOr5hyY&safe=active>
2. How to fillet and pin bone fish: <https://www.youtube.com/watch?v=l4aEOITmxMs>
3. How to bone skin and debone fish: 3.23 minutes on this Gordon Ramsey link: see one of the tips on this Ramsey <https://www.youtube.com/watch?v=ZJy1ajvMU1k&safe=active>
4. Making pasta - <https://www.youtube.com/watch?v=YAEQKDvePiQ> Use 100g and 1 egg instead of 5 times this amount! Video shows how to use the pasta machine too
5. Shapes using pasta dough: <https://www.youtube.com/watch?v=Ew-3-8itpjc> We do not have all the tools but pick the shapes that use a knife. Link using less specialist equipment: <https://www.youtube.com/watch?v=1teUhznIYeU>
6. Colouring pasta using food: https://www.youtube.com/watch?v=6fC_yw7z93M For more stretch and challenge: <https://www.youtube.com/watch?v=JtoqR4Omr4M>
7. Decorative techniques e.g. chocolate: <https://www.youtube.com/watch?v=-tLl628kn0> and also: <https://www.youtube.com/watch?v=h8q9dZWXCb4> some very creative ones: <https://www.youtube.com/watch?v=llsJrx7cVs> and this <https://www.youtube.com/watch?v=cGjolw-v8jk>
8. Using sugar to decorate your products: <https://www.youtube.com/watch?v=qHVgLnuISyQ>
9. Custard: <https://www.youtube.com/watch?v=xFEm2LCsgPw>
10. Meringues: <https://www.youtube.com/watch?v=PihOil-R-Wc>
11. Roulade: <https://www.youtube.com/watch?v=bi-UxqMyTCk&safe=active>
12. Hollandaise sauce: <https://www.youtube.com/watch?v=C4pjfNgRBBE>





<https://www.youtube.com/watch?v=bpYE8v8B3Jo&feature=share>

Knife Skills are one of the 12 skills you need to learn safely & accurately.

- 1. Watch this video and use the image to guide you.**
- 2. Cut your vegetable into the different shapes and place them on the laminated worksheet. Add your name.**
- 3. Take a photo of your skills.**