

# Year 10 – Milk & Dairy Products

## What are we learning about?

You will learn about milk and how it is processed into other dairy products, how this processing might impact the nutritional value of each dairy product and the characteristics of each product.



## Why are we learning about it?

When making different dishes that contain dairy products, it's essential that we select the right products to complete a dish. We also need to understand the nutritional differences to meet the dietary needs of specific groups.



## What new KNOWLEDGE will I gain?

- How milk is processed so it is safe to use.
- How milk is processed into the different dairy products.
- Identify the nutrients found in milk and dairy products.
- Describe characteristics of different types of milk and dairy products.
- Identify how dairy products are used in the diet.



## How does this build on the KNOWLEDGE I already have?

You have looked at the processing of fruit and vegetables but we will be looking at primary and secondary processing in details. Understanding another commodity in detail.



## What new SKILLS will I develop?

- Sauce making (syrup).
- Pastry (short crust).
- Aeration (mousse).
- Choosing a seasonal dish.
- Using gelatine (gelatinisation).



## How does this build on the SKILLS I already have?

- Sauce making (roux)
- Basic knife skills.
- Following a recipe.
- Choosing ingredients for a recipe.



Panna Cotta  
Chocolate and Orange  
Mousse  
Custard Tarts