

Design and Technology – Pastry

What should I already know?

How to combine food ingredients appropriately (e.g. kneading, rubbing in and mixing). To be able to use appropriate tools and equipment, weighing and measuring with scales. Have an awareness of health and safety rules for working with materials and substances, and how to follow these. To understand what constitutes a healthy eating choice..

Kitchen Safety Tips



Key Designer



Nina Metayer's

Nina Metayer, born in 1988 in La Rochelle (Charente-Maritime), is a French pastry chef. She was voted Pastry Chef of the Year in 2016 by Le Chef magazine, and in 2017 by the Gault et Millau guide. In 2023, she was awarded the title of World Pastry Chef, a title awarded by the International Union of Bakers and Pastry Chefs (UIBC). She is the first woman to obtain this title. On June 5, 2024, she was awarded the title of Best Pastry Chef in the World at the awards ceremony in Las Vegas by The World's 50 Best Restaurants.

Existing Products



What am I going to learn?

To use independent research to inform a personalised design criteria, justifying my choices.

Learn to accurately use appropriate tools and equipment, weighing and measuring



Design

Technologists design products to fulfil design criteria.

Make

Technologists use a variety of tools and methods to accurately make a product.

Evaluate

Technologists accurately evaluate the strengths and weaknesses of their own and others' products.

Technical Knowledge

Technologists use wider technical knowledge to inform the design, make and evaluate process.

Key Vocabulary

Definition

Savoury

belonging to the category that is salty or spicy rather than sweet

Choux pastry

delicate pastry dough used in many pastries.

Filo pastry

Filo is a very thin unleavened dough used for making pastries

Affordable

inexpensive; reasonably priced

Utensils

a tool, container, or other article, especially for household use

Allergy

allergy occurs when a person's immune system reacts to substances in the environment that are harmless to most people.

Mock-up

make a replica or imitation of something.

Product Specification

Plan

Final Product

Includes a savoury/sweet filling.

Looks aesthetically pleasing to the consumer. With the desired shape, size colour and texture of a finished pastry product

Is formed/rolled into a shape eg: pinwheel, spiral etc.

Have followed quality control procedures to ensure consistency and adherence to standard

