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| **Skills Review**  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Student Name:** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|   |   | **SKILLS** | **COOKING METHOD** | **METHOD** | **CAD/CAM** | **PRACTICAL** |   |
| **Name of Dish** | **Date** | **Peeling** | **Slicing** | **Dicing** | **Grating** | **Marinating** | **Coating** | **Glazing** | **Bread Making** | **Sauces** | **Pastry Making** | **Pasta Making** | **Grilling** | **Frying** | **Baking** | **Stirfrying** | **Roasting** | **Microwaving** | **Boiling** | **Simmering** | **Poaching** | **Steaming** | **Rubbing in Method** | **Melting Method** | **Creaming** | **Whisking** | **Food Mixer** | **Electric Scales** | **Ice cream maker** | **Fridge Freezer** | **Electric Whisk** | **Hand Blender** | **Oven** | **Temperature probe** | **Trial Product** | **Development** | **Final Product** | **Comments** |
|   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
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