

*The popularity of 'Afternoon Tea' has led to an increasing interest in home baking. Identify a range of different products (foods/dishes) currently popular that can be served as part of afternoon tea.*

Investigate two different techniques/methods used in home baking and explain the underlying principles involved in each.

Using one of the techniques/methods investigated, prepare and bake one product suitable for serving at afternoon tea. Describe how you would serve your dish/product. Evaluate the assignment in terms of (a) implementation, (b) practicability of home baking and (c) cost of home baking versus a similar commercial product.

Use the following headings when writing up your Investigation:

**1. What is afternoon tea?**

Look up definitions in online dictionaries

<http://www.afternoontea.co.uk/information/what-is-afternoon-tea/>

[http://en.wikipedia.org/wiki/Tea\\_\(meal\)](http://en.wikipedia.org/wiki/Tea_(meal))

<http://britishfood.about.com/od/diningdrinkingtradition/a/Tea.htm>

**2. What foods are suitable for serving? Sweet and savoury (6---10 of each) (you will be making one of these dishes)**

<http://www.afternoontea.co.uk/information/the-afternoon-tea-menu/>

[http://britishfood.about.com/od/historyofbritishfoods/ss/English-Afternoon-Tea\\_3.htm#step-heading](http://britishfood.about.com/od/historyofbritishfoods/ss/English-Afternoon-Tea_3.htm#step-heading)

<http://www.bbcgoodfood.com/recipes/collection/afternoon-tea>

<http://www.bbcgoodfood.com/howto/guide/how-throw-afternoon-tea-party>

Sample Afternoon Tea Menus:

1. [http://www.cartonhouse.com/files/hotel/downloads/Afternoon\\_Tea.pdf](http://www.cartonhouse.com/files/hotel/downloads/Afternoon_Tea.pdf)

2. <http://www.adaremanor.com/files/adare-manor-hotel/pdf-general/Afternoon%20Tea%20Menu%20A4%20to%20A5.pdf>

3. <http://www.theritzlondon.com/tea-menus.html>

**3. How can they be served?**

<http://www.bbcgoodfood.com/howto/guide/how-throw-afternoon-tea-party>

<http://britishfood.about.com/od/diningdrinkingtradition/a/Tea.htm>

#### 4. What is home baking

Investigate using Leaving Cert Textbooks

Also google "what is home baking" or "what is baking" and add the home aspect

#### 5. Name two methods of home baking and investigate the scientific principle of each

There are four main techniques you can choose from:

- Creaming method
- Rubbing-in method
- All in one method
- Melting Method
- Whisking Method

To investigate them, type into google for example "the creaming method baking" for the two you choose, you should get good resources for each. I have listed a few possible sites, but you should look for others.

<http://www.bakeinfo.co.nz/Facts/Cake-making/Creaming-method>

<http://www.bakeinfo.co.nz/Facts/Cake-making/Whisking-method>

<http://www.bakeinfo.co.nz/Facts/Cake-making/All-in-one-method>

Look at the Mixing Methods on this site:

<http://www.craftybaking.com/howto>

#### 6. State chosen dish and reasons for choice, ensure you pick a dish that is also commercially available (you can buy in a shop) for your evaluation.