**WORK CARD 4**

an example of applying the problem method

analyse the steps of fileting a baked turbot. think about the problems which may arise and how to avoid them?

the problems noted by you and how to avoid them may differ from the ones given by other participants or in the ready example. the best way is to compare them and talk about the probability of them arising.

4

1

3

2

6

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7

1

the drawing above will help you to understand the steps in the table.

Table - description of the steps:

|  |  |  |  |
| --- | --- | --- | --- |
|  | **step** | **what problems may arise?** | **how to prevent them?** |
| 1. | remove the dorsal fins and fish bones that are underneath |  |  |
| 2. | cut through the skin along the spine and expose the meat by separating the skin |  |  |
| 3. | separate the upper filet by cutting through the spine starting at the head and finishing at the tail fin |  |  |
| 4. | divide the upper filet into portions |  |  |
| 5. | seperate the lower filet |  |  |
| 6. | divide it |  |  |
| 7. | take out the spine with the head and put it away |  |  |
| 8. | similarly separte and portion the filets from under the spine and take off the remaining skin. |  |  |

example solution. yours might be different.

|  |  |  |  |
| --- | --- | --- | --- |
|  | **step** | **what problems may arise?** | **how to prevent them?** |
| 1. | remove the dorsal fins and fish bones that are underneath | the fish bones crumbled into some parts of the carcass | pick up the fish bones using cutlery for fish |
| 2. | cut through the skin along the spine and expose the meat by separating the skin | the skin tore in some places | .  Thoroughly remove all the skin parts from the filet |
| 3. | separate the upper filet by cutting through the spine starting at the head and finishing at the tail fin | the filet was separted unevenly | whilst separating pay attention to the lay out of muscle segments |
| 4. | divide the upper filet into portions | the meat crumbles whilst transferring onto the plate | take smaller portions or use bigger cutlery for fish |
| 5. | seperate the lower filet | the filet is smaller than the upper one | separte it into less portions |
| 6. | divide it | smaller portions are made from the lower filet than the upper one | firstly, put all the portions on a plate and then divide them equally for guests |
| 7. | take out the spine with the head and put it away | may not fit onto the plate if the fish is too big | break the spine in several places |
| 8. | similarly separte and portion the filets from under the spine and take off the remaining skin. | the protions may be too cold | filet faster, use hot plates and dishes |