

Spring Term – Food technology



SKILLS LEARNED

How to cook a variety of meals, mainly savoury, from different cultures and countries

Health and safety in the kitchen

The history of different dishes

Economising and batch-cooking

Nutritional values and label-reading

Healthy alternatives

Different diets, for example, vegetarian.



ENQUIRY QUESTIONS

How can you be safe working in a kitchen?

What equipment will you need to create the recipes?

Can you follow a recipe and method accurately and to a successful end?

Can you use a hob and oven independently?

Outcome – Various food items
