

## Spring Term – Food technology



### SKILLS LEARNED

Weighing and measuring - accurately use scales and measuring jugs

Cutting skills: dice and cut food into evenly sized pieces

Heating: with supervision begin to use the hob.

Food safety: demonstrate good safety practices.

Recipes and ingredients: identify how to change a recipe to improve a dish.



### 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?

Outcome – Various food items

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