

Key Content

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Demonstrate good hygiene.	Knows how to cut, mix and mould foods (with supervision).	Knows how to hold a knife correctly and cut safely.	
Key Vocabulary		Knowledge	Key Events
Plan—	Draw, write and say what you want to do.	By the end this unit children will ...	Discuss hygiene and safety.
Mould—	To shape a material.	Demonstrate good hygiene.	Plan and make a fruit salad.
Mix—	Put together different foods and stir.	Knows how to cut, mix and mould foods (with supervision).	Plan and make bread rolls.
Improve—	Make it better.	Knows how to hold a knife correctly and cut safely.	Look at recipes, ingredients and equipment.
Critique—	To discuss or write about what is good or bad.		Discuss what went well and what could be improved.
Healthy food—	Keeping well and fit mentally and physically.		
Ingredients—	Foods that you will use.		
Savoury—	A taste that is spicy or salty and is not sweet.		
Hygiene—	Keeping everything clean.		
Knead—	Squeeze, push, massage dough with hands.		

