

What we already know (term 1):

- To have a basic understanding of how to work safely and hygienically to produce basic dishes.

**Stage 1/2 Food Technology:
Food safety and Hygiene Basic food skills**

What's next (term 3)?

- Can demonstrate the use of the right tools to peel fruit or veg.
- Able to name foods from each section of the Eat Well plate

Range of cooking methods

Healthy eating

Food sources and seasonality

Personal and kitchen hygiene

Key Vocabulary

Personal hygiene	Why is it important to maintain personal hygiene when cooking
Food poisoning	Understanding what it is and what can cause it
Colour coded equipment	To know why there are different colours of equipment.
Temperature control	To understand why certain food items are stored at a particular temperature
Handling and using certain types of cooking equipment	To start to understand that each cooking equipment has a particular role.
Cooking methods	To start to understand that certain foods require a particular cooking method.
Knives and utensils	To know which knife or utensil to use for a basic task.
Food skills and techniques.	To understand how certain food items are prepared correctly and in a safe and hygienic manner.
Weighing and measuring	To understand how to weigh correctly

What I will know by the end of the unit:

I will know and identify various fruit and vegetable.
I will know how to store dry food items correctly
I will know how to store food items in the fridge
I will continue to know how to wash and dry equipment and utensils and the importance of doing it correctly.
I will know why certain foods are stored in a particular way so as to avoid wastage due to foods either going off or worse have bacteria which could grow.

