

**Jackets and hoodies off**

**Homework Diaries out**

**Pencil out.**

# Learning Outcomes Food Glorious Food

I am learning...

To correctly name and identify equipment uses.

Success Criteria  
I can...



Name and Explain the use of different pieces of equipment used in the kitchen.

Construct an equipment glossary to help strengthen my knowledge.

The Food Experience

Preparing food appropriate to learning

TCH 3-10b - I have gained confidence and dexterity in the use of ingredients and equipment and can apply specialist skills in preparing food.

Wooden Spoon

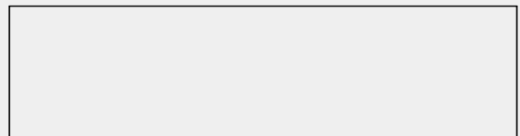
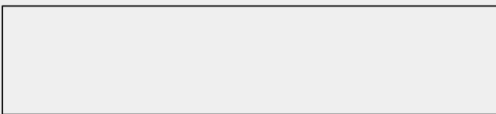
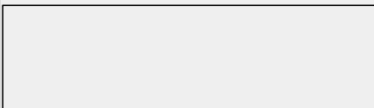
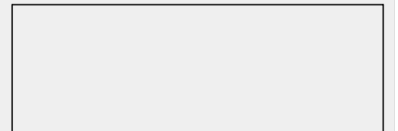
Pastry Brush

Sieve

Measurings Spoons

Measuring Jug

Spatula



Wooden Spoon

Sieve

Measuring Jug

Pastry Brush

Measurings Spoons

Spatula

Cooling Tray

Rotary Whisk

Flour Dredger

Chopping Boards

Bun Tin

Tower Grater

Rolling Pin

Chopping Boards

Cooling Tray

Flour Dredger

Rotary Whisk

Bun Tin

TowerGrater

Rolling Pin

used to remove lumps and to add air to dry products eg flour

used for measuring small amounts of ingredients

used for breaking up food

used for accurate measuring of liquid

measuring jug

used for mixing, stirring foods such as sauces and cakes

fork

measuring spoons

wooden spoon

sieve

sieves

used to remove lumps and to add air to dry products eg flour

fork

used for breaking up food

measuring spoons

used for measuring small amounts of ingredients

measuring jug

used for accurate measurement of liquid

wooden spoon

used for stirring , mixing food such as sauces and cakes



used for collecting and storing food

used for brushing milk onto scones

used for scraping all the mixture from a bowl

used for measuring, stirring and serving food

put on top of worksurfaces to protect from intense heat

pastry brush

plate

tablespoon

pot stand

spatula

plate used for collecting and storing food

pastry brush used for brushing milk onto scones

spatula used for scraping all the mixture from a bowl

tablespoon used for measuring, stirring and serving food

pot stand put on top of worksurfaces to protect from intense heat

**In your jotter make up an equipment glossary.**

**Do you know what a glossary is?**

**If time permits design a word search from your glossary.**

**Test the teacher**



**Test each other**

## Success Criteria

## Food Glorious Food

I can...

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