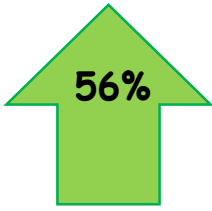





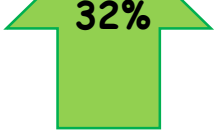



Percentage	I can ...	Prove it!
 <p>56%</p>	<p><b>I can respond creatively to the brief of a fruit crumble exploring and testing my ideas both theoretically and practically.</b></p>	<p>Create a fruit crumble with an accompanying recipe.</p>
 <p>52%</p>	<p><b>I can use a few different sources of information to help generate ideas.</b></p>	<p>Find 3 different kinds of fruit crumble using 3 different sources of information. Identify where you have got the information from and what you have learnt.</p>



Percentage	I can ...	Prove it!
	<p><b>I can use labelled sketches/recipes to show my ideas.</b></p>	<p>Write a recipe for a fruit crumble labelling the features of a recipe. Draw a sketch labelling your ideas.</p>
	<p><b>I can make a step by step recipe and time plan for a fruit crumble.</b></p>	<p>Write a recipe for a fruit crumble with timings and temperatures.</p>
	<p><b>I can evaluate my recipe as it develops.</b></p>	<p>Write a recipe for a salad including 3 changes that you have made as a result of the feedback from your practical session.</p>
	<p><b>I can use correct equipment in an appropriate way.</b></p>	<p>Write a list of equipment that you would need for the following dishes and identify how they would be used:</p> <ol style="list-style-type: none"> <li>1. Salad</li> <li>2. Fruit Crumble</li> </ol>



Percentage	I can ...	Prove it!
	<p><b>I can adapt a recipe that shows I can my own ideas.</b></p>	<p>your own ideas and highlighting them.            - Use should also sketch and label your <b>idea</b> <b>List 10 utensils and add one specific dish you would use it in.</b></p>
	<p><b>I can choose correct ingredients, equipment and methods and say why I chose them.</b></p> <p><b>I can understand the principles of nutrition.</b></p>	<p><b>2. List 6 cooking methods and 6 dishes you would use the method in.</b></p> <p><b>3. Name the 5 main food categories and their uses for the body.</b></p>

**Key Words:**

- Gastronomy
- Ingredients
- Utensils
- Method
- Measurements
- Grams
- Kilograms
- Teaspoon
- Carbohydrates
- Protein
- Calcium
- Vitamins
- Minerals
- Fibre

