

6 WEEKS ONLINE COOKERY COURSE UPPER KEY STAGE 2

SCHOOL - HOME LEARNING 2021

Welcome! To online learning! On this course we'll be exploring the world of food and all its' glory through learning new skills to create different dishes and completing little tasks along the way. You will use your new found knowledge and skills to create delicious weekly recipes and perhaps use this time to enjoy learning and mastering skills which will stay with you for a lifetime. Each week, there will be a different recipe that will tick off a variety of skills so you can build a portfolio of recipes and a repertoire of talent. The format will be as follows:

Week 1 – Knife Skills and Heat Week – PASTA PASTA FAMILY MEAL

Week 2 – Cold Dessert – STRAWBERRY OR PEACH TIRAMISU

Week 3 – Heritage Baking – DROP DOWN BLUEBERRY COOKIES

Week 4 – Larder Skills – TEX MEX SALAD

Week 5 – Street Food Week – SPRING ROLLS DIP

Week 6 – Cake Week – LEMON LAYER CAKE OR COURGETTE CHOCOLATE CAKE

You will get a Task Sheet complete with additional visual guides, photos, lists and some extra links for videos to help complete tasks etc.

FOOD SAFETY

Please make sure before, during and after all food preparation you wash your hands with foaming soap and hot water to ensure high standards of hygiene throughout.

During this time we would also like you to bear in mind that we do not want to encourage you to go out specifically for ingredients so if you can add it onto a delivery and you have to wait to the following week that is ok. This is a go at your own pace course.

Essential Equipment! –

Apron

Access to hot water

A pair of hands for washing up and cleaning down!

Cooking word mat

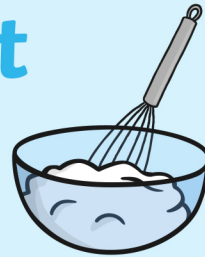


oven

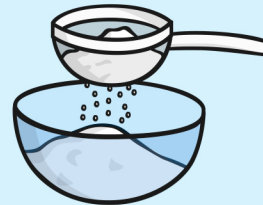
cooker



chop



whisk



sift



mix

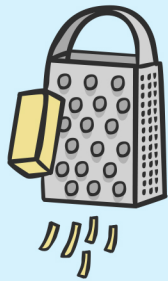


stir



sprinkle

cook



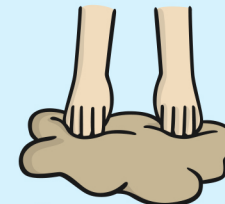
grate



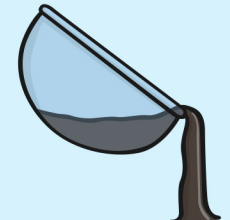
crumble



weigh



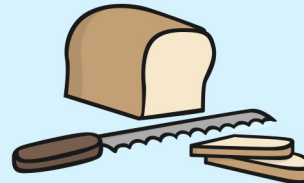
knead



pour



heat



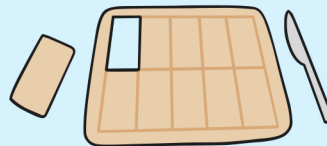
slice



blend



microwave



cut



spoon

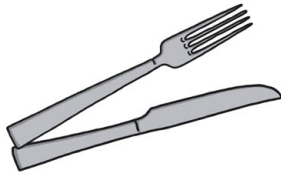
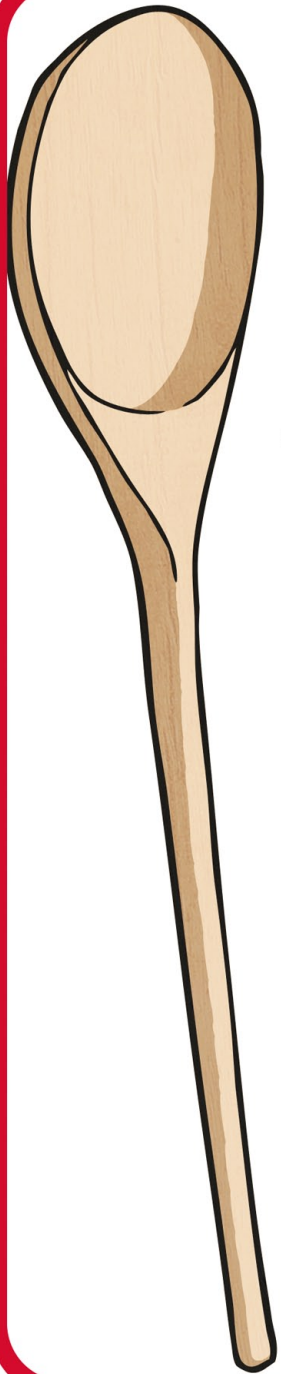


melt



hob

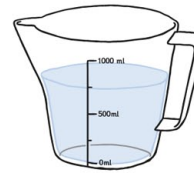
Cooking Utensils



cutlery



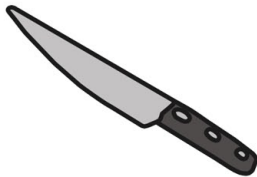
whisk



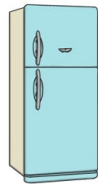
measuring jug



pan



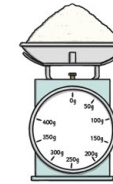
knife



fridge/freezer



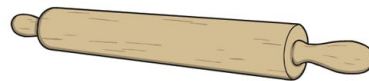
bowl



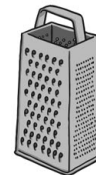
weighing scales



sieve



rolling pin



grater



microwave



oven



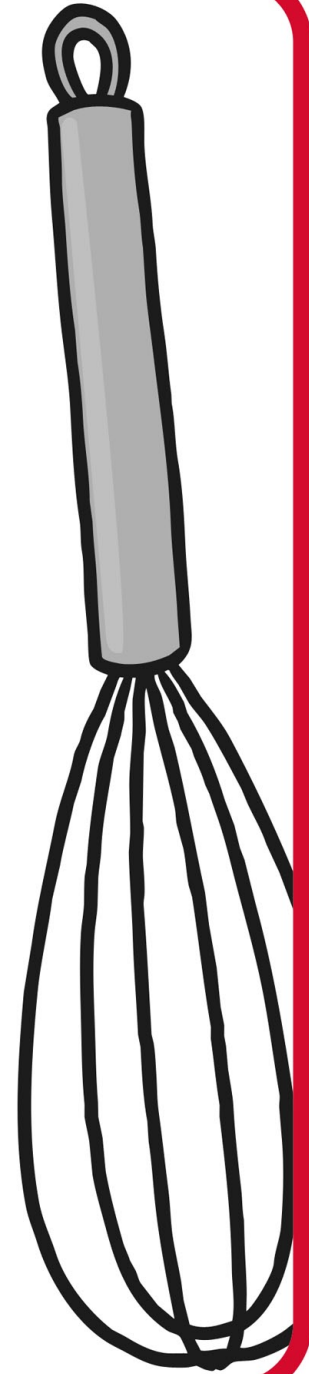
baking tray



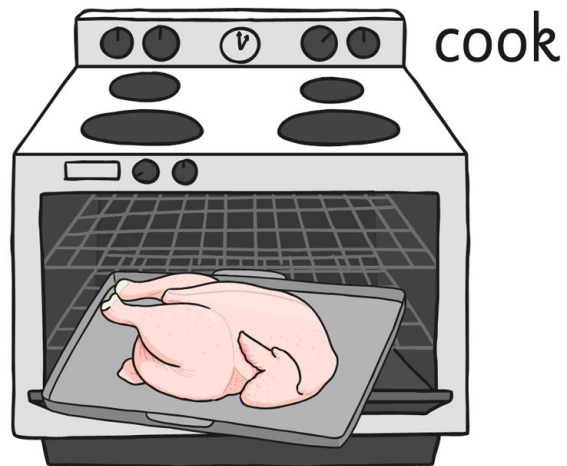
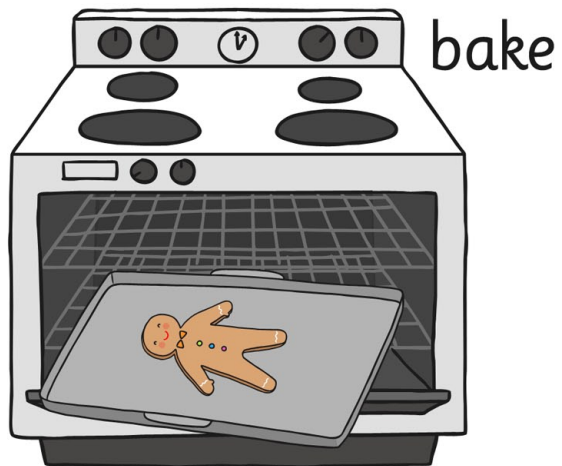
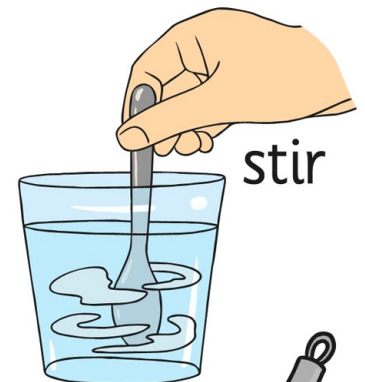
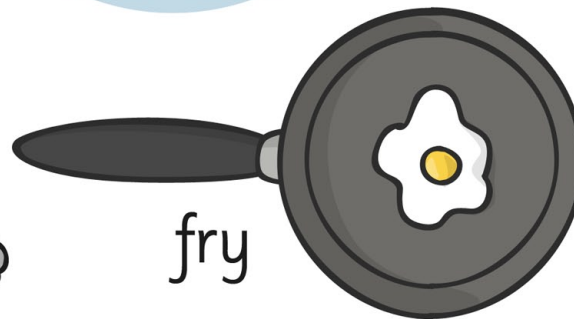
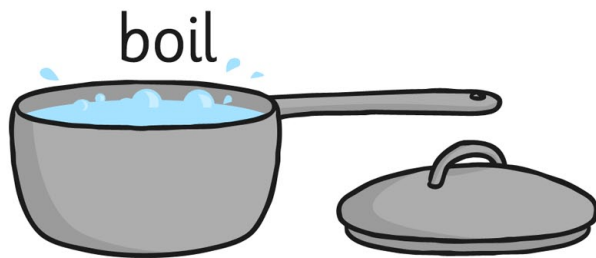
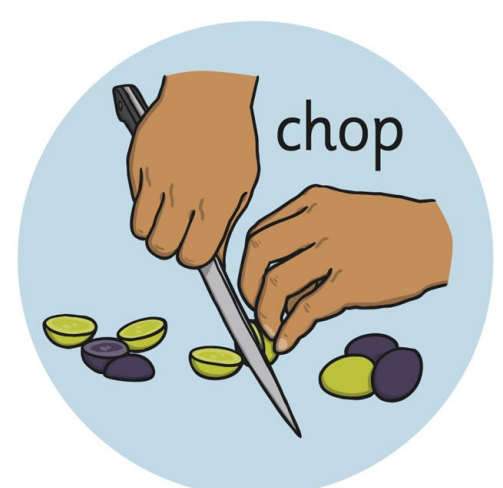
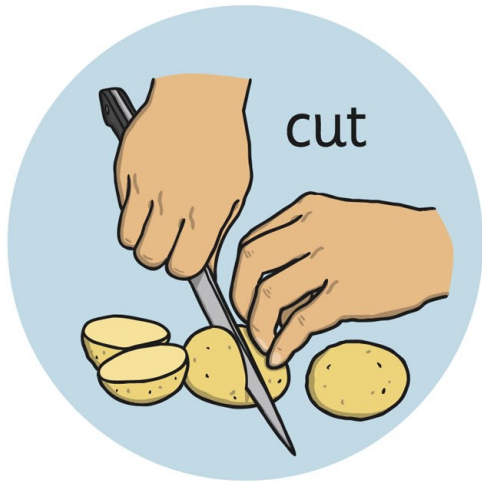
wooden spoon



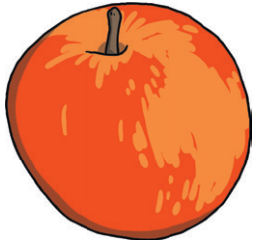
chopping board



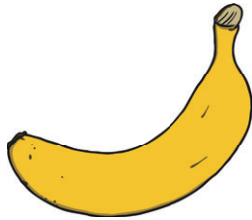
Cooking Verbs



Fruit Word Mat



apple



banana



blackberry



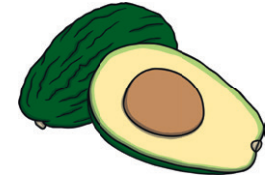
cherry



peach



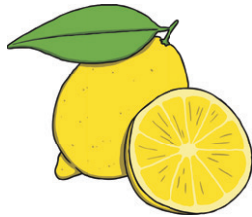
guava



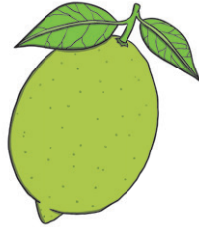
avocado



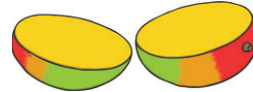
grapes



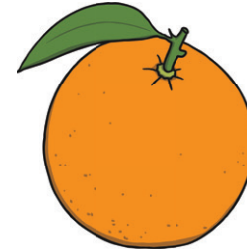
lemon



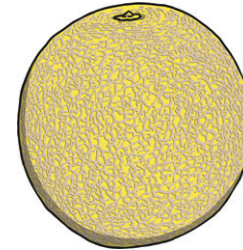
lime



mango



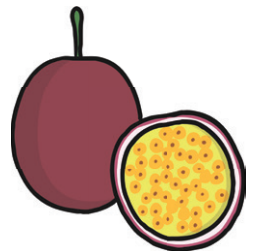
orange



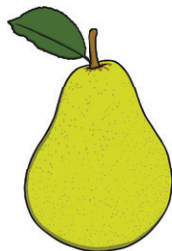
melon



papaya



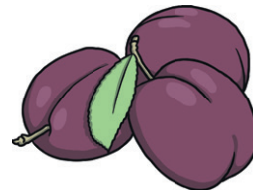
passion fruit



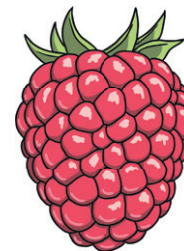
pear



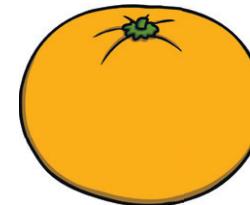
pineapple



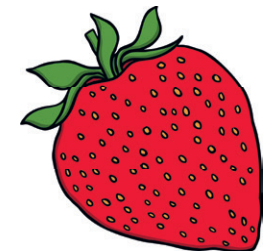
plum



raspberry

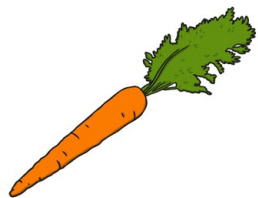


satsuma

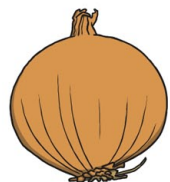


strawberry

Vegetable Word Mat



carrot



onion



cauliflower



lettuce



potato



celery



turnip



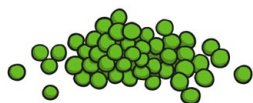
leek



marrow



sprout



peas



runner beans



sweetcorn



cabbage



spinach



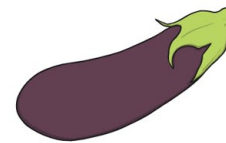
sweet potato



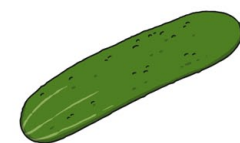
broccoli



pepper



aubergine



cucumber