

Outcomes:

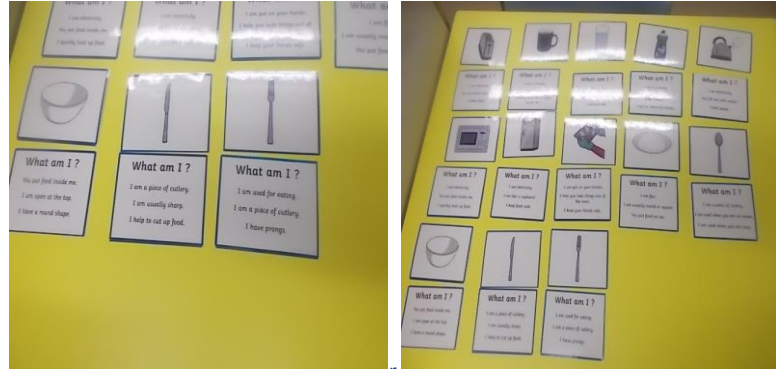
Learning different skills.

Boiling and mashing potatoes, decorating cakes, pastry making and kneading.

Development of confidence and independence.

Recycling, safety in the kitchen and storing food correctly in the fridge.

What am I activity.



This term we are learning about Health and Safety including cross contamination and how to prevent food poisoning. Storing food correctly in the fridge. The older group have also learnt Food and Health. We are also going to look at recycling this term and learn about the 3 R's.

The older group have made cheese potato pie, some students added tuna in the mash as they did not like just cheese. This has helped them learning the skills of boiling and mashing potatoes. Also, they have made shortbread, Pudsey cupcakes, sponges and cookies. They all seemed to enjoy making the Pudsey themed cakes as they could experiment in icing and colourings. We made cheese and onion triangles this week using paper-based recipe instead of having it written on the board. The students seemed to enjoy this.

The younger students have made rice Krispy cakes, bread and Pizza using different toppings. They have also made a variety of Pudsey bear cakes and biscuits. They have been learning about the dangers in the kitchen and recognising different foods. They will be learning about different things we use by using flash cards with clues.

All the students have a risk assessment in their folder to pass each task 3 times. I am very pleased to say that 2 students have passed this term so far and have been awarded a certificate. The other students are well on their way to achieving their certificate.

Quotes:

"I will cut my potatoes using the bridge method so its safe"

"I want to give Pudsey pink eyes"

"I like having a paper based recipes as it's like having a cookery book"

