

Cambian Food Tech report

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Outcomes:

Learning different skills.

Development of confidence and Independence.

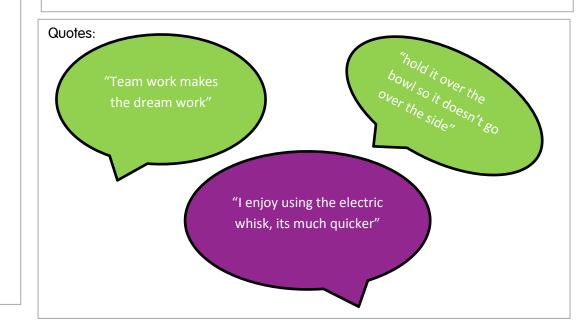
Understanding price comparisons between two different supermarkets. How much food costs.

Have an understanding on where food comes from plane or animal.

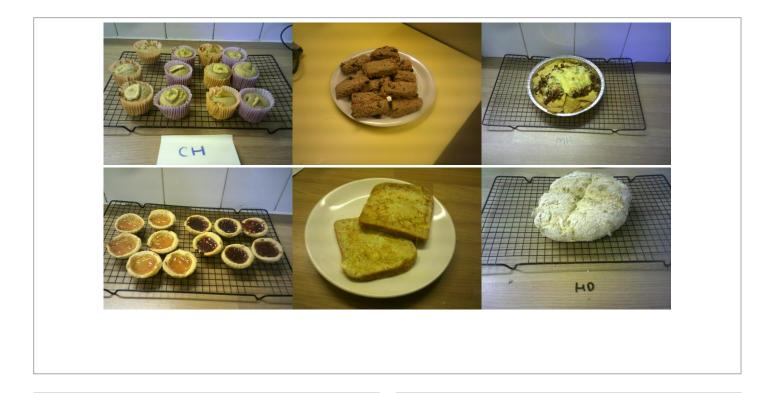


This term with the older student KS2/3 has been learning price comparison, choosing two supermarkets and checking their prices to see who has the best prices. Also working out which food we can buy on a budget. The students have made cheese and onion triangles using their slicing and chopping skills, chocolate oat biscuits using the melting technique. The students enjoyed making meaty nachos using the frying technique. Banana cupcakes was another favourite, they used an electric whisk which they enjoy. They made jam tarts learning how to make a dough not too wet or not too dry.

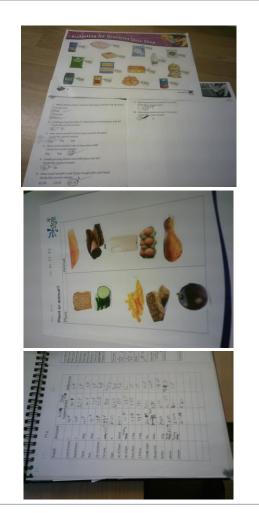
KS2 have been learning about where food comes from either plant or animal. They have watched various videos on how food is grown and what comes from animals they watched videos on milking cows and how eggs are sorted in categories for the supermarket. They have made shortbread using the beating technique, muesli breakfast bars and being able to separate an egg. They made emergency no yeast bread with the kneading technique and learning that you do not have to have yeast to make bread. Pizza scones they made using the chopping technique, they watched a video how flour gets from the field to the shops. Another favourite was eggy bread they learnt how to coat the bread and then they could eat it in the lesson, this was good social skill with eating with each other. Each week the write up the evidence on what they have made, saying how it looked tasted and if they could improve the recipe.











Everyone has a personal best