# **Vocabulary:**

**Buffet:** A meal laid out on a table so guests can serve themselves

**Equipment:** the objects we need to complete the job.

**Ingredients:** the foods that are put together to make a complete dish.

**Prepare:** To get something ready.

**Texture:** The way something feels in your mouth or hands.

**Taste:** the flavor of something as we eat it.

**Design:** Show how your product is going to meet your audiences' wants and needs.

**Make:** Create your product in line with your design.

**Evaluate:** decide whether your product has been successful in line with your design.

# **Elements of Design**

Audience: who we are making our product for.

**Product:** what we are making.

**Purpose:** the reason we are making our product.

**Design Criteria:** The things that our product must include to be successful.

Initial ideas: lots of ideas which might work.

Final idea: the chosen idea which best meets the design criteria.

**Feedback:** what do people think of your product.



We are Designers

**Cooking & Nutrition** 

We are curious, we are unique, we are together, we are Whiteshill!



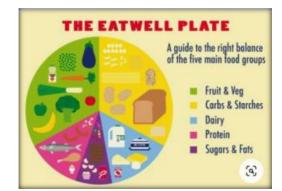
5 portions of fruit and vegetables a day help to keep us healthy.

**Peeling:** Taking the outer layer of a fruit or vegetable off with a tool. Making sure we peel safely away from ourselves

**Chopping:** Using a fork secure grip, bridge hold or claw grip to keep our hands safe.

**Grating:** We do not need to grate every bit of food. It is best to leave a bit at the end so we don't catch our fingers.









### Where Food Comes From

#### **Food Source**

A food source is the place where food comes from. Food comes from plants and animals.

- Eggs come from Chickens
- Fruit and Vegetables come from all different plants
  - Milk, butter and cheese comes from cows
    - Meat comes from animals



# **Basic Food Safety:**

jewellery and tie back long



pron and roll up your sleeves.



soap and hot



safely and with an adult supervising



when you have finished.