





















<b>Subject:</b> Food Technology	<b>Week:</b> 4
<b>Class:</b> 12JWS. 12SRN. EMPVPK. NGCKN. 13AKE. 14LJT	<b>Teacher:</b> Mrs Walters
<p><b>Learning Outcomes:</b> To know, and use the correct names for equipment that is used in the preparation of recipes in food technology lessons.</p>	
<p><b>Activities:</b> In food technology we use a range of equipment to prepare and cook recipes, we need to know what this is called and what it looks like. If you are not sure of the names of the equipment, type the name into your iPad on Google and click on images.</p> <p>Using the words below can you match the names of the equipment to the pictures.</p> <p>Wooden spoon, pallet knife, glass bowl, frying pan, baking sheet, measuring jug, pastry brush, colander, vegetable knife, rolling pin, sauce pan, spatula, chopping board, grater, fish slice, pastry cutter, bun(patty)tin, vegetable peeler, sieve, triangular pan stand.</p>	

				
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**Evaluation:**



I can't do it yet



I can nearly do it



I can do it

