



**Learning Module:**

Indian Cooking

**Outcomes for Pupils as a result of this module**

| <u>Knowledge</u>  | <u>National curriculum<br/>References</u>  |
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| <ul style="list-style-type: none"> <li>To <b>identify</b> the different food groups to which foods belong. n</li> <li>To <b>recall</b> the names of different kitchen equipment and their uses.</li> </ul>  | <p>1I<br/>1C</p>                           |
| <p><u>Skills</u></p> <ul style="list-style-type: none"> <li>To <b>design</b> a well-balanced Indian snack, including some foods from different food groups.</li> <li>To <b>select</b> from a range of ingredients according to their characteristics.</li> <li>To <b>use</b> kitchen equipment accurately and safely.</li> </ul>  | <p>1A<br/>1D<br/>H &amp; S</p>             |
| <p><u>Understanding</u></p> <ul style="list-style-type: none"> <li>To <b>understand</b> where food comes from.</li> <li>To <b>understand</b> key health and safety requirements when cooking. e.g Hair tied back, hands washed, apron on, safety when using knives, safety around hobs and ovens.</li> <li>To <b>evaluate</b> a range of flavours of ingredients to inform design options.</li> <li>To <b>evaluate</b> their dish against the design criteria.</li> </ul> | <p>1J<br/>H &amp; S<br/><br/>1E<br/>1F</p> |