

Tie Hair back
Wash hands
Put on apron



tie



hair



back



wash hands



put on



apron



**What are
We
Cooking
Today?**

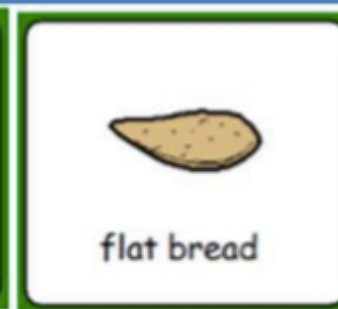
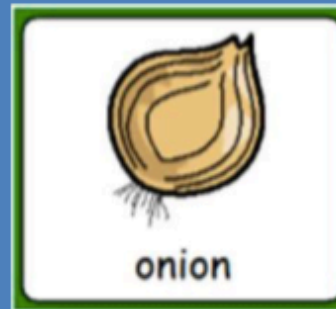
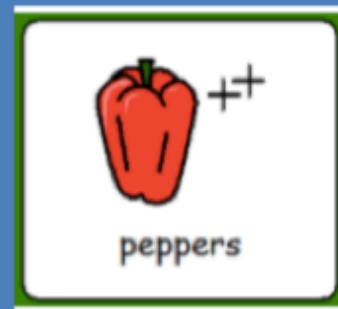
Burritos



Skills assessed
Chopping
Slicing
Using the hob
Adapting
ingredients

Objectives: Can I work independently when cutting and slicing
Can I use an oven safely with support

Collect the food you will need from your kitchen cupboard



You could also use grated cheese if you have it

Collect the equipment you will need from your kitchen cupboard



equipment



wooden spoon



measuring jug



chopping board



sharp knife



pan

We are learning to



learning



chop



grate



fry



Burritos

Objective-
To be able to follow a symbol recipe independently or with decreasing support
To be able to work safely when using the hob
To be able to adapt a dish to suit personal tastes



1



chop onion and peppers

2



grate carrot

3



fry vegetables in oil
add oil to pan



4



add rice and sauce

5



add chilli or peas

6



put mix in bread and roll



20 mins



Washing up



finished

