

Lesson:

Food transformations

Chicken four ways

We are learning to:

- use seasonal vegetables to make a healthier food product
- use food preparation and cooking skills
- describe key attributes of a food product
- understand how food items can be transformed
- work safely in the kitchen, using good food hygiene practices
- work together as a team
- manage time effectively
- evaluate a food product.



Success criteria: “I am successful when I can...”

- select seasonal vegetables to make a healthier chicken dish
- use a variety of cooking skills (e.g. chop, dice, grate, fry, grill, poach and bake)
- safely prepare and cook raw poultry (chicken)
- describe key attributes of my chicken dish
- work with my team to make a chicken dish safely, within time constraints.

Evaluate the outcome:

What went well?

What did not go well?

What could be improved?