

Lesson 6:

Healthier fast food

Baked popcorn chicken with slaw

We are learning to:

- use seasonal vegetables to make a healthier food product
- use food preparation and cooking skills
- understand how materials can be transformed
- work safely in the kitchen and use good food hygiene practices
- work together as a team
- evaluate a food product.

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

- use cooking skills and seasonal vegetables to make a healthier alternative to a takeaway meal
- safely prepare and cook raw poultry (chicken)
- work with my team to make popcorn chicken safely, within time constraints.



Evaluate the outcome:

What went well?

What did not go well?

What could be improved?