

Lesson 4:

Sketch a meal concept

Wedges and tomato salsa

We are learning to:

- use seasonal vegetables to make a healthier food product
- use food preparation and cooking skills
- understand the food technology process
- 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 healthier wedges and salsa
- dice, slice and roast vegetables
- make wedges golden brown and crispy
- know what a working drawing is
- work with my team to make healthier wedges safely, within time constraints.



Evaluate the outcome:

What went well?

What did not go well?

What could be improved?