

Year 8 Knowledge Organiser: Skills focus

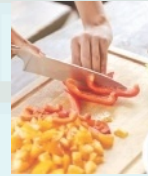
General practical skills



Use of equipment: Electric whisk



Knife skills: To demonstrate safety skills when using knives, there are two cutting techniques that we should use.



bridge hold



claw grip

Preparing fruit and vegetables skills



mash



shred



grate



peel



pipe



blend



juice

Use of the cooker: Grill and oven



HATTIE

- H** – Tie your hair back or wear a hat. Wash your hands.
- A** – Put an apron on.
- T** – Clean your table with antibacterial spray.
- T** – Collect a tray to keep all your ingredients together.
- I** – Collect all the ingredients you need.
- E** – Collect equipment you need; prepare any tins/baking sheets (e.g. grease or line).

Dough: Making chapatis



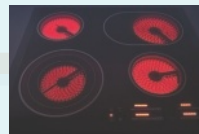
Raising agents: Chemical



Preparing, combining and shaping



Cooking methods: Using the hob and cooking with water



ASSESSMENT

NEA1 style experiments
NEA2 style practical assessment
at the end of the course