



I Can Statements - Year 6 Food Technology:

Unit/Topic Overview	Pre-taught Vocabulary	
In Year 6, students recap health and safety in the food room, how to clean their equipment and area, how to use equipment safely, how to use a knife, peeler, grater, garlic crusher, tin opener, using boiling water, the rubbing-in method, measuring using teaspoons, tablespoons and measuring scales and revisit how to use the hob, grill and oven safely. They have practical lessons where they make a specific dish and skills lessons, where they focus on particular skills etc that supports their understanding and independence in the practical lessons. By the end of the first half-term, students should be able to demonstrate a very good understanding of health and safety, cleaning up, how to use a knife and peeler safely, basic chopping skills and how to use the hob safely/confidently. Most students should be able to demonstrate some independence and be able to follow the method. By the end of the term, students should be able to demonstrate an excellent understanding of health and safety, cleaning up, using the hob and following the method independently. Students should be able to demonstrate using measuring scales accurately, the rubbing-in method correctly, using the grill and oven safely/confidently and be able to assess when their food is cooked.	Fry	Scramble
	Melt	Golden-brown
	Fish slice	Grate
	Rubbing-in method	Sift

RAG Rating:		Start	End	Teacher
1.	Skills Lesson = I can demonstrate the bridge and claw chopping techniques, when chopping an onion.			
2.	Fried/Scrambled Egg = I can independently crack an egg with minimum or no shell.			
3.	Rocky Roads = I can melt chocolate to the right consistency in a saucepan (without it burning).			
4.	Tortilla Toasties = I can safely use the wok and hob (only touch the black handle/turn the hob on and off).			
5.	Pasta Salad = I can independently assess when pasta is cooked and use the colander to safely drain it.			
6.	Vegetable Stir-Fry = I can independently assess when my vegetables are cooked.			
7.	Skills Lesson = I can independently use measuring scales, to measure a variety of different weights (in grams).			
8.	Garlic Bread = I can safely use the grill (ensuring an adult is watching/using oven gloves).			
9.	Fruit Crumble = I can demonstrate the rubbing-in method correctly.			
10.	Scones = I can add the right amount of milk, to ensure the consistency of my dough is not too dry or too sticky.			
11.	Jam Biscuits = I can safely use the oven (ensuring an adult is watching/working in pairs/use oven gloves etc).			

I Can Statements - Year 6 Food Technology:

