

Food Technology

In food technology every year group gets to have a full term of cooking each year. All the recipes that are made are linked in some way to what they have been learning in class. For example Year 4 were learning about China in class and they were cooking Chinese food that term. Each cooking lesson normally takes about 45, 50 minutes for key stage 2 and for key stage 1 it can range from 30 to 50 minutes depending on the dish. Only Year 1 to 6 cook and the dishes get harder as the children get older.



Mrs Brown (the cooking teacher) was given a food processor by the P.T.A to help her make some of the more complex dishes.



Lots of children like cooking because it is very enjoyable and good to do and normally out of a school year most children would have tried something new. Mrs Brown does a lot of different recipes and tries to encourage people to make it at home. The dishes can be simple, but can also be complicated.

Here are some questions I asked to some Year 5 students about food technology.



Q1: Do you Enjoy Cooking?

A: Yes

Q2: What has been your favourite dish?

A: A few pupils said Halloumi Kebabs, others said Feta Cheese Triangles.

Q3:What do you like about Mrs Brown the most?

A: Mrs Brown is not strict!

Q4: What is your favourite part of cooking?

By Tom W 6T

A: Eating the dish!

Q5: What is your favourite cooking topic?

A: Year 5 said Romans and some said Chinese.

