




# GGA- Cooking Knowledge Organiser for Year Two – Autumn Term- Apple Crumble

Vocabulary		Skills that I am going to learn.		
Hygiene	The practice of cleanliness for good health.	Understand Hygiene Rules	Rubbing in Method	Growing of food
Rubbing in.	Method using your fingertips to rub the fat into the flour.	I can explain the food hygiene poster to my friend.	I can rub fat into flour using my fingertips.	I can explain that baking apples are grown locally and are available to pick September / October months.
Locally grown	Grown close to our homes, include discussing the seasons.	Food Groups		
Carbohydrate	This is a food group that contains cereals, bread, pasta and potato.			
Energy	Our body needs Carbohydrates to give us energy. To help us keep active.			
Why are we learning this?		Why is this important?		Use the bridge technique for hard fruit.
Using local grown produce.		Better for the environment to use local seasonal produce.		I can rub use the bridge technique to cut an apple.
Links				
Apple Crumble Recipe	<a href="https://www.bbcgoodfood.com/recipes/best-apple-crumble">https://www.bbcgoodfood.com/recipes/best-apple-crumble</a>			
		