

# GGA- Cooking Knowledge Organiser for Year Three – Autumn Term- Carrot and Banana Muffin

## Vocabulary

Whisk	Beat with light rapid movement.
Grams	Unit of measure.
Tsp and tsb	Tsp – is a teaspoon size. Tsb- is a tablespoon size.
Self-raising Flour	Is a type of flour that has a raising agent added.
Baking Powder	Is used to increase the volume and lighten the texture of baked goods.

## Skills that I am going to learn.

### Understand Hygiene Rules

I can check my peers have followed the hygiene poster.

### Understand Importance of a Healthy Breakfast

I can explain why breakfast is important and I can suggest healthy breakfast ideas.

### Crack and Egg and beat with balloon whisk

I crack an egg and whisk with a balloon whisk.



### Weigh Ingredients

I can use the scales to measure the dry ingredients.



### Combine wet and dry ingredients.

I can mix together the dry ingredients with the wet ingredients.



### Why are we learning this?

Combine using a sieve, flour, raising agents and spices together in a bowl.

### Why is this important?

Skills needed for making muffin and cake recipes.



## Useful Information

Hygiene poster

Displayed in the cooking classroom.