

# GGA- Cooking Knowledge Organiser, Year Six – Summer – Fresh Pineapple Upside Down Cake

## Vocabulary

Vanilla Essence	A natural extract obtained from the pods of the vanilla plant and used to flavour sweet dishes.
Palette Knife	A Palette knife is a kitchen utensil designed especially for the use of spreading a substance onto a flat surface.
Pastry Brush	Is a cooking utensil used to spread butter, oil or glaze on food.
Type of Sugars	There are several different types of sugar that add a range of textures, tints and flavours to cooking. These broadly fall into two categories, brown and white.

## Skills that I am going to learn.

Confidently Read and Follow a Recipe.

I can follow a recipe making sure I have all the ingredients and equipment ready.

Use a Skewer to test a Cake

I can insert a skewer to test it comes out clean..



Cream fat and sugar together.

I can cream fat and sugar together using an electric whisk.



Peel and Core a Pineapple

I can peel and core a fresh pineapple.



Food Origins.

I know the origin of pineapple and cherries.

Independently follow procedures for Clearing up.

I can clear up hygienically.

Identify how I would change the recipe to improve the taste.

I can discuss how I could improve the dish I made.



## Why are we learning this?

Confidently read and follow a recipe.

## Why is this important?

Being able to independently complete cooking on my own.