

# GGA- Cooking Knowledge Organiser for Year Five – Autumn Term- Thai Noodle Salad

## Vocabulary

Claw Grip	It is an effective way to prepare food and it also helps you to achieve a clean cut, as the knife is under control and guided by your knuckles.
Mange Tout	Mangetout are a flat-podded variety of pea, eaten whole while the peas within are still very small – hence the French name, which means 'eat everything'. Crisp and sweet, they can be served raw, or lightly steamed.
Garlic	A vegetable that grows as a bulbous plant consisting of a single head or bulb that can be easily separated into smaller parts known as cloves, all individually wrapped in papery skins
Ginger	Ginger is a zesty spice native to south eastern Asia.
Coriander	Coriander is a plant, both the leaves and seeds are used.

## Skills that I am going to learn.

### Understand Healthy Foods

I can name the food groups for my ingredients

### Understand Where Food is grown

I can say describe a Mange Tout and say where it is grown.

### Claw Grip

I can use the claw grip



To cut the foods into evenly sized pieces.

I can cut my vegetables into equal fine strips.



### Use my senses to describe foods

I can use my senses to describe garlic, ginger and coriander.



### Why are we learning this?

To cut foods into evenly sized pieces.

### Why is this important?

To maintain even cooking times of the foods.

## Useful Information

<https://letsgetcooking.org.uk/lets-get-cooking-at-home/recipes/thai-noodle-salad/>