

# GGA- Cooking Knowledge Organiser for Year One Autumn Term- Fruit Scones –

## Vocabulary

Hygiene	The practice of cleanliness for good health.
Rubbing in.	Method using your fingertips to rub the fat into the flour.
Wheat	A cereal which I grown, the grain is used to make flour.
Protein	This is a food group that our body needs.
Raising	The process that happens to the scones as they are cooked.

## Skills that I am going to learn.

### Understand Hygiene Rules

I can follow the food hygiene poster. This includes washing hands, wearing an apron, tying hair back.

### Food Groups

I know that eggs are good for me because they are a protein.

### Rubbing in Method

I can rub fat into flour using my fingertips.



### Growing of food

I can explain how flour is produced.



### Use a Rolling Pin.

I can use a rolling pin to flatten and roll out dough.



## Why are we learning this?

The rubbing in technique is a common mixing process.

## Why is this important?

Forms the starting point for many recipes.

## Links

Scone Recipe <https://www.bbc.co.uk/cbeebies/makes/scone-bake>