

## TITLE: Crumble topping

### **The learning intent.**

Develop skills required when preparing different ingredients.

### **Why are we learning this?**

To develop practical skills to produce a good outcome safely

### SUPPORT

Think about what your teacher showed you. Look at what other students are doing. Look at the photos.

### VCR Keywords – rubbing in method

EXTENSION: What other ingredients can you use in a crumble base?

## Grade 3

Skills demonstrated when preparing apple crumble are accurate and precise, with minimal waste produced, resulting in a high-quality product was produced.



### The method



Even and golden topping

## Grade 2

Some lumps in topping



Skills demonstrated when preparing apple crumble are overall accurate and precise, although, some waste produced. Good product was produced.



## Grade 1

Skills demonstrated when preparing apple crumble were inconsistent and quality of outcome is poor, considerable waste produced.



Lumpy and uneven topping



Rub 50g margarine into 150g self raising flour.



Add 2tbsp of granulated sugar



Add 1tsp of cinnamon and mix in (optional)



Pour crumble topping on, sprinkle with a further tbsp of sugar



Bake at 160°C/ GM 5 for 25-30 minutes

## TITLE: Fruit groups

### **The learning intent.**

To develop an understanding of the different fruit groups and the range of ingredients available.

### **Why are we learning this?**

To understand varieties of ingredients and where these come from

### SUPPORT

Think about where the fruits grow. Imagine you are in the supermarket and what fruits are there available?

VCR Keywords – fruit, growing, climate

WAGOLL: A plum is a stone fruit. This is purple round fruit with a solid stone in the middle. A plum is a sour fruit which can be used for chutney where you add sugar.



## Grade 3

All students will explain different fruits within each group.



## Grade 2

Most students will describe the different fruits in each group.



## Grade 1

All students will identify different fruits within each group.



The success criteria

Stone fruit:



Citrus fruit:



Soft fruit:



Tropical fruit:



Seed fruit:



Vine fruit:

