

Lesson 1 Can you explain the use of complementary flavours?	Lesson 2 Can you research and design a three-course meal?	Lesson 3 Can you explain recipe choices?	Lesson 4 Can you apply culinary skills and knowledge?	Lesson 5 Can you apply culinary skills and knowledge?	Lesson 6 Can you apply culinary skills and knowledge?
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Vocabulary

 accompaniment	Something that goes well with other foods and drinks	 cookbook	A book containing recipes	 cross-contamination	How bacteria can spread.	 equipment	Items needed for a task
 farm	Land to raise crops or animals	 flavour	How something tastes	 imperative verb	Bossy verbs	<p>The five different food groups are:</p> <ol style="list-style-type: none"> 1. Carbohydrates 2. Fruits and vegetables 3. Protein 4. Dairy 5. Foods high in fat and sugar 	
 method	Instructions to do something	 nationality	Belonging to a specific country	 preparation	The process of getting something ready		
 reared	To raise livestock	 recipe	Instructions for preparing food	 target audience	Who the product is aimed at		
cm g m ² kg unit of measure	The quantity to measure in	 processed	When foods are passed through multiple processes in a factory	 ingredients	Food items needed for a recipe		