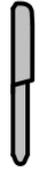
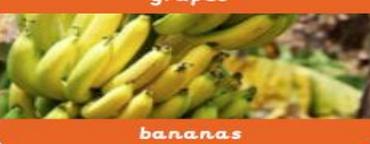
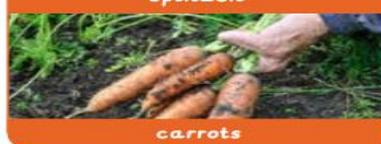
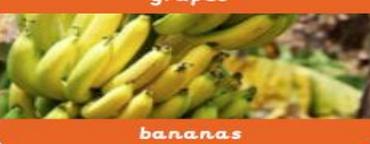
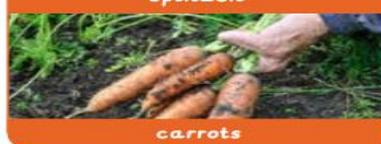
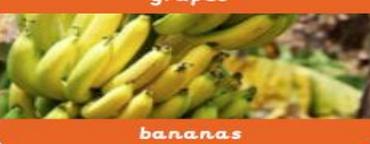
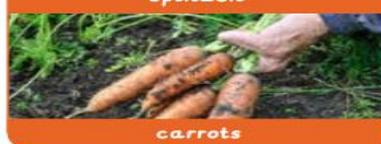
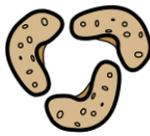
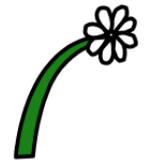


Lesson 1 Can you identify fruits?	Lesson 2 Can you describe where fruits and vegetables grow?	Lesson 3 Can you practise food preparation skills?	Lesson 4 Can you select ingredients for a recipe?	Lesson 5 Can you apply food preparation skills to a recipe?	Lesson 6 Can you evaluate against the design brief?
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Vocabulary

 cut	To make something smaller	 fruit	Part of a plant with seeds in	 table knife	A tool for cutting						
 ingredients	Foods needed to make a recipe	 juice	The liquid which can be squeezed from fruits	 vegetable	Any part of a plant that you can eat						
 leaf	Flat part of a plant that grows off of the stem	 root	The part of a plant that take nutrients and water from the soil	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; text-align: center; padding: 5px;">  strawberries </td> <td style="width: 50%; text-align: center; padding: 5px;">  potatoes </td> </tr> <tr> <td style="width: 50%; text-align: center; padding: 5px;">  grapes </td> <td style="width: 50%; text-align: center; padding: 5px;">  spinach </td> </tr> <tr> <td style="width: 50%; text-align: center; padding: 5px;">  bananas </td> <td style="width: 50%; text-align: center; padding: 5px;">  carrots </td> </tr> </table>		 strawberries	 potatoes	 grapes	 spinach	 bananas	 carrots
 strawberries	 potatoes										
 grapes	 spinach										
 bananas	 carrots										
 seed	New plants grow from them	 stem	The long, thin part of the plant								