

Reading recipes

- Read and recognise ingredients
- Write down ingredients needed for a recipe to draw up a shopping list
- Sequence the steps in a recipe
- Estimate quantities
- Convert metric measurements to imperial measurements (including temperature) and vice versa
- Use conversion tables where appropriate
- Recognise and understand the organisational features and typical language of instructional texts

Shopping for/ordering ingredients

- Use add, subtract, multiply and divide to cost items when buying ingredients
- Recognise coins and notes and deal with change
- Estimate costs and budget
- Scale up and down quantities in cooking and when using recipes
- Follow a list
- Recognise ingredients
- Recognise and understand relevant specialist key words, e.g. spatula

Preparing a meal

Preparing ingredients

- Recognise suitable units for weight and capacity, e.g. lb, kg for weight ml or pint for capacity
- Estimate weights and capacities
- Compare weight, e.g. heavier, lighter
- Choose and use appropriate instruments to weigh solid and liquid ingredients
- Read scales and measuring jugs to the nearest labelled division
- Use reference material to find the meaning of unfamiliar words

Cooking and serving the meal

- Read and use a variety of clocks to work out cooking times, e.g. microwave, cooker, egg timer
- Set timer
- Read and use temperature on cooking devices
- Share food in equal parts, e.g. pizzas, cakes
- Set table and ensure 1:1 correspondence
- Relate a picture and/or diagram to the recipe where required