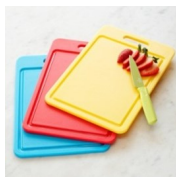


## Food Handling Safety

### Cutting Boards -

- Understand the importance of using different cutting boards
- Use correct board for food choice
- Safety awareness – cross contamination, allergies



### Cleaning Cloths -

- Understand the importance of using different cloths
- Use correct cleaning cloth for task

### Cleaners/sanitisers-

- Understand the importance of using cleaners/sanitisers
- Use cleaners/sanitisers correctly



### Containers-

- Understand the importance of covering foods
- Know and understand the different types of food coverings
- Use food coverings correctly

Educator Signature: \_\_\_\_\_

Date: \_\_\_\_\_



Physical Activity & Nutrition Outside School Hours

## EDUCATOR'S EVALUATION SKILL & KNOWLEDGE COMPETENCIES KITCHEN LICENCE LEVEL 2 – CHEF

Childs Name: \_\_\_\_\_

### Knife skills

#### Types of Knives

- Understand the different knives and their uses
- Passing knife correctly
- Correct technique used for cutting/slicing



### Kitchen Appliances

#### Microwave-

- Understand the purpose of the microwave
- Understand how it works and what it is used for
- Understand the dials/controls
- Use the microwave correctly
- Safety awareness – hot food, hot containers, steam



#### Popcorn Maker -

- Understand the purpose of the popcorn maker
- Understand how it works and what it is used for
- Use the popcorn maker correctly
- Safety awareness – steam heat

- Mandolin Slicer -**
- Understand its purpose and how it works
  - Using the slicer correctly
  - Safety awareness – sharp blade, fingers
- Baking**
- Reading the recipes -**
- Know and understand the different parts of the recipe
  - Read the recipe correctly
  - Follow the recipe correctly
- Changing recipes -**
- Understand why recipes may need to be changed
  - Identify ingredients that may be changed or substituted
- Heat Awareness**
- Using oven mitts -**
- Understand the purpose of the oven mitts and how they work
  - Use the oven mitts correctly
  - Safety awareness – heat, hot surfaces, weight
- Microwave Heating -**
- Understand the way microwaves heat food
  - Cover food in microwave correctly
  - Safety awareness – steam, hot containers
- Oven/cooktop -**
- Understand the way the oven and cooktop work
  - Understand the dials/controls
  - Know and understand the different parts of the oven and cooktop



- Kitchen Utensils**
- Pizza Cutter -**
- Understand it's purpose and how it works
  - Use the pizza cutter correctly
  - Safety awareness – sharp blade, fingers
- Kitchen Scissors -**
- Understand their purpose and how it works
  - Hold the scissors correctly
  - Use the scissors correctly
  - Safety awareness – sharp blade



- Frying Pan -**
- Understand the purpose of the frying pan
  - Understand the dials/controls
  - Understand how it works and what it is used for
  - Use the frying pan correctly
  - Safety awareness – electricity, hot foods
- Sandwich Grill -**
- Understand the purpose of the sandwich grill
  - Understand how it works and what it is used for
  - Use the sandwich grill correctly
  - Safety awareness – electricity, hot foods, hot surfaces
- Blender -**
- Understand the purpose of the blender
  - Understand how it works and what it is used for
  - Use the blender correctly
  - Safety awareness – electricity, cleaning, sharp blades

