

[illegible]

Mix paint, water (coloured), playdough (two different coloured)	With adult support, mix ready weighed ingredients .	Use a wooden spoon to mix/cream		Developing skills including mixing, kneading and baking.		Crack an egg and beat with a pump whisk	Sieve flour, raising agents and spices together into a bowl	Mix and combine wet and dry ingredients uniformly (eg to form a dough)	Cream fat and sugar together using a spoon
							Beat an egg with a balloon whisk		With supervision, cream fat and sugar together using a manual whisk
Shaping and assembling									
Use hands to roll, squash, push, pull etc (playdough)	Use a rolling pin to roll out dough	Knead dough to form				With supervision, use biscuit cutter	Use a rolling pin to flatten and roll out dough (eg scones)	Knead and shape dough into evenly sized shapes	Assemble and arrange ingredients for simple dishes (eg apple crumble, scramble egg on toast)
	Use pastry cutters to make shapes in dough.						Coat food with breadcrumbs or similar like cinnamon, sesame, poppy seeds (egg bread, fish, meat)	Coat food with eggs and breadcrumbs (eg fish cakes, chicken kiev)	
Heating									
	Begin to have an understanding of hot and cold			Be able to observe adults using the hob and oven at a safe distance.	Be able to observe adults using the hob and oven at a safe distance . Know that you need oven gloves to remove items for the oven and pan handles need to be turned inwards to avoid accidents.	With help and supervision begin to use the toaster and sandwich maker	With help and supervision begin to use the microwave for warming up and melting	With very close supervision, and physical guidance when necessary handle hot food safely. Once adults have removed food from the hob or oven use oven gloves and a fish slice to remove scones from the baking tray	Begin to handle hot food :Open oven door, using oven gloves to take trays out and hold saucepan handles. Hold pan handle while stirring food
	Know not to touch hot things.								Use a trivet to move the pan and saucepan from stove
Serving and garnishing									
	With support walk my meal back to my seat without dropping anything.	Independently walk my meal back to my seat without dropping anything moving around others if needed.	Set a place at the table (knife, fork and spoon)	Set the table for a meal, (knife, fork, spoon and condiments)	Set the table for a meal including cup and jug with water without spilling	Begin to recognise appropriate ingredients to garnish hot and cold food.	With supervision sprinkle granish on hot dishes (e.g grated cheese on pasta.)	Use spoons or jugs to serve equal portions of food and drink into cups, plates or bowls for family or friends	Begin to understand what types of food can be served together to make a balanced meal.
									Begin to understand appropriate portion sizes when serving food.