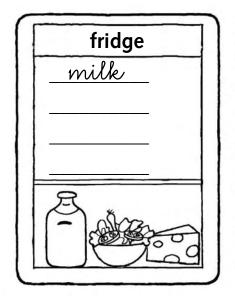
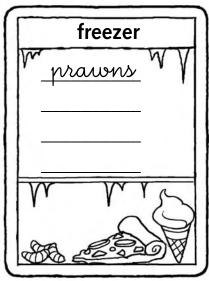
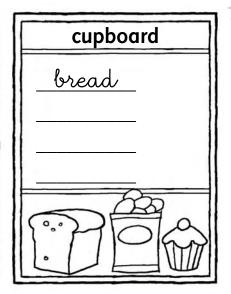
Science - Food preservation and recipes



1 Complete the food lists and add another item.

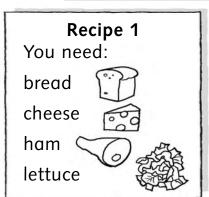


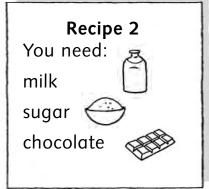




2 Look at the recipes and complete the sentences.

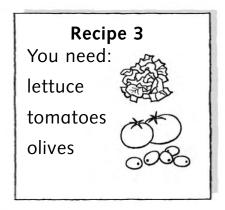
salad sandwiches ice cream cake





This is a recipe for ______.

This is a recipe for _____.





This is a recipe for _____. This is a recipe for _____



TEACHER'S NOTES



Subject: Science

Food preservation and recipes

Objective: identifying methods of food preservation

Vocabulary: previous food words + *ice cream, cake, sugar, chocolate, lettuce, flour, butter*

Introduction

Recognising food types that need to be preserved is a basic part of food hygiene. Different methods of food preservation are studied at this level.

Warm up

- Write on the board *fridge / cupboard*.
- Divide the class into two groups and assign a word to each group.
- Call out different food types. Pupils stand up if the food type matches their word.

Activity 1

 Point to and name the three different food storage spaces: fridge, freezer and cupboard.

- Pupils write the names of the three food items in each storage space.
- They then add one more food item to each list.
- Pupils read their word lists out loud.

Answers: (fridge) milk, salad, cheese; (freezer) prawns, pizza, ice cream; (cupboard) bread, crisps, cake

Activity 2

- Read the first word in the box out loud. Ask *What ingredients are in a salad?*
- Repeat with the other food words.
- Pupils read the recipes and complete the sentences.

Answers: 1-sandwiches; 2-ice cream; 3-salad; 4-cake

Project ideas

- Bring different tins or preserved food to class.
 Ask pupils to find the 'sell-by' date. Organise the food according to the date.
- Pupils invent their own recipes for types of sandwiches, salads, ice cream or cakes.

