



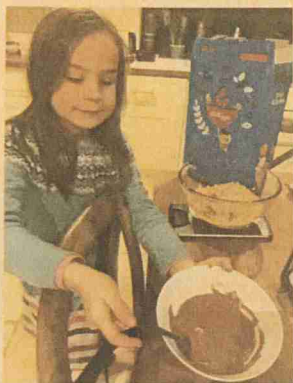
rice crispy cakes



first gather the ingredients.



weigh the rice krispies.



melt the chocolate

Ingredients
150g milk chocolate
60g rice krispies
sprinkle decoration



mix to gether.



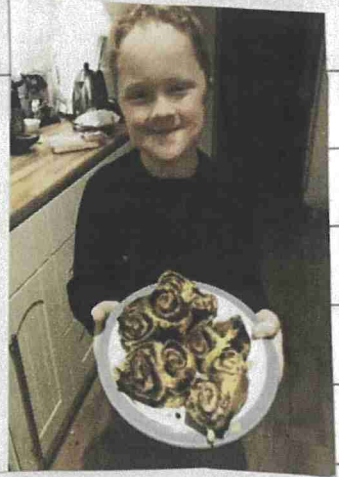
put them in the cases.



decorate and eat.

+ singing notes

amazing
murf is lollo



Chocolate chip cookies



Ingredients

150g salted butter
80g muscovado sugar
80g sugar
2 tsp vanilla extract
1 egg
225g plain flour
 $\frac{1}{2}$ tsp bicarbonate of soda
 $\frac{1}{4}$ tsp salt
200g plain chocolate chips

Method

1. Turn on oven to 190C and get baking trays ready
2. Mix 150g butter and 80g muscovado sugar and 80g sugar and beat until creamy
3. Add 2 tsp vanilla and 1 egg
4. Add sift 225g plain flour, $\frac{1}{2}$ tsp bicarbonate of soda and $\frac{1}{4}$ tsp salt and mix
5. Add 200g plain chocolate chips and stir
6. Make small round balls and round cookies and put on baking tray
7. Put in the oven for 10 minutes
8. Leave on cooling rack to cool
9. Decorate cookies

By Thomas Bulpitt.

Food Technology Evaluation Sheet

1. I have made:

Lighter chicken tacos



2. The skills I have used (maths, design, etc):

I used cutting skills to cut the ingredients, reading skills to read the recipe, maths skills to measure the ingredients and organisational skills to get the cooking times right.

3. Do you like the way it looks? Yes/No? Why/Why not?

I like the way it looks because when you put it all together it is very colourful.

4. Do you like the way it tastes? Why/Why not?

It was delicious! It was spicy but not hot and it tasted fresh with the sour cream. I tried the guacamole but I didn't like it because of the tomato.

5. How could it be improved?

It could be improved if there was cheese instead of guacamole.

6. Did you face any problems? How did you overcome them?

It was difficult cutting the chicken so I had to have help but having the right knife helped.

7. Does this food keep you healthy? Yes/No? What are the benefits?

It keeps you healthy because there is protein in the chicken, fresh vegetables and it is low in fat, sugar and salt.

Food Technology Evaluation Sheet

1. I have made:

A wrap with a mixed berries smoothie



2. The skills I have used (maths, design, etc):

Measurement

3. Do you like the way it looks?yes/No? Why/Why not
Yes because it looks scrumptious

4. Do you like the way it tastes? Why/Why not?

Yes it tastes spicy but with other flavours

5. How could it be improved?

More things

6. Did you face any problems? How did you overcome them?

The wrap would not hold so I got a stick to hold it still (not from outside)

7. Does this food keep you healthy? Yes/No? What are the benefits?

Yes in some ways and no in others

Food Technology Evaluation Sheet

1. I have made:

Spanish omelet



2. The skills I have used (maths, design, etc):

Chopping, mixing, sturing

3. Do you like the way it looks? Yes/No? Why/Why not?

I do because it looks delicious

4. Do you like the way it tastes? Why/Why not?

delicious

5. How could it be improved?

no

6. Did you face any problems? How did you overcome them?

I did not face any problems

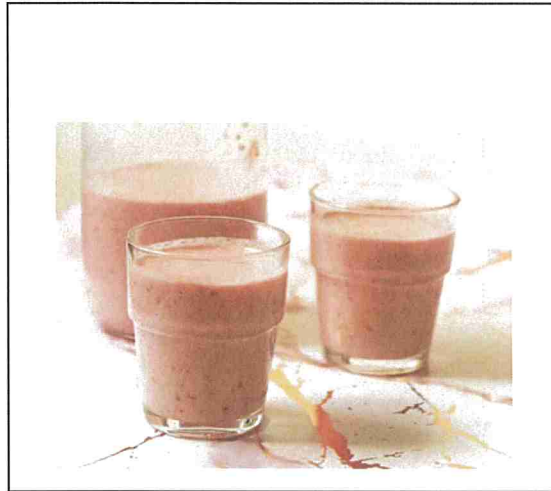
7. Does this food keep you healthy? Yes/No? What are the benefits?

Yes because it has peppers in and spring onion

Food Technology Evaluation Sheet

1. I have made:

Raspberry and Apple Smoothie



2. The skills I have used (maths, design, etc):

Blitzing, measuring and taking out apple cores.

3. Do you like the way it looks? Yes/No? Why/Why not?

Yes, because it looks fresh with specks of raspberry and apple

4. Do you like the way it tastes? Why/Why not?

It's kind of cold, tasting strongly of raspberries

5. How could it be improved?

If it had some more milk in it and was less thick

6. Did you face any problems? How did you overcome them?

Fortunately, we didn't face any problems

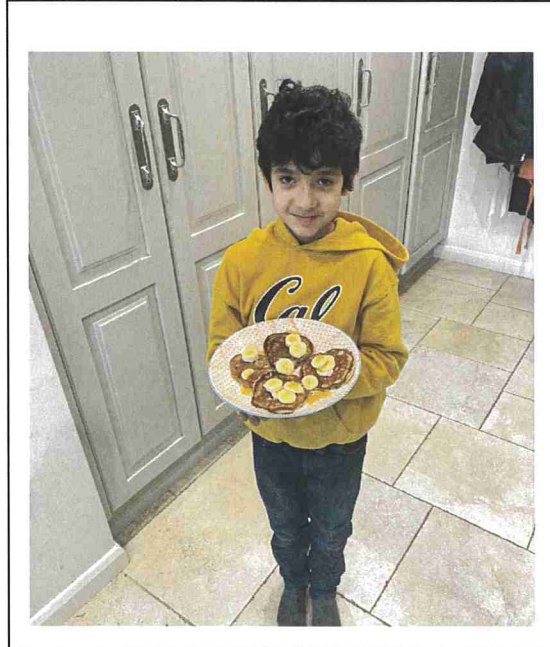
7. Does this food keep you healthy? Yes/No? What are the benefits?

This is a healthy breakfast idea

Food Technology Evaluation Sheet

1. I have made:

Three-minute blender banana pancakes



2. The skills I have used (maths, design, etc):

Measuring, cutting, melting, flipping.

3. Do you like the way it looks? Yes/No? Why/Why not?

Yes, because I like the shape.

4. Do you like the way it tastes? Why/Why not?

Yes, because it tastes like egg and banana.

5. How could it be improved?

No improvement.

6. Did you face any problems? How did you overcome them?

We had to find the right pieces for the mixer.

7. Does this food keep you healthy? Yes/No? What are the benefits?

Yes, the fruit and the egg because protein is good for you.

Food Technology Evaluation Sheet

1. I have made:

Healthy muffins (for breakfast or snack)



2. The skills I have used (maths, design, etc):

*Maths for measuring
Science & history - looking at lots of old recipes
Design for coming up
with my own recipe*



3. Do you like the way it looks? Yes/No? Why/Why not?

Yes but they smelled even better!

4. Do you like the way it tastes? Why/Why not?

*Yes but I think they might not have been quite sweet enough.
I'd like to eat them with something else if I was have for
breakfast. Like a yoghurt maybe or a smoothie.*

5. How could it be improved?

More honey to make the taste a bit sweeter. I didn't use any sugar in the recipe.

6. Did you face any problems? How did you overcome them?

*The mix was a bit gloopy so I added a bit more flour. I didn't have quite enough yoghurt so
added some more milk instead.
Also we didn't have a muffin tray so some of the mix fell out of the big muffin cases but that
doesn't really matter i don't think.*

7. Does this food keep you healthy? Yes/No? What are the benefits?

*I used wholewheat flour, eggs, greek yoghurt, honey and fruit so i think it is healthy.
They are good for snack time and breakfast and you can have with something else or you
can add different fruit to the muffin mix and have different flavors.*

Food Technology Evaluation Sheet

1. I have made:

Thick and creamy chocolate mousse



2. The skills I have used (maths, design, etc):

I used my maths to measure out the ingredients.

3. Do you like the way it looks? Yes/No? Why/Why not?

Yes, it looks delicious.

4. Do you like the way it tastes? Why/Why not?

No, it didn't taste good.

5. How could it be improved?

Leave out the coconut. It was a very strong flavour.

6. Did you face any problems? How did you overcome them?

No, there were only four ingredients so it was very easy and didn't involve any cooking.

7. Does this food keep you healthy? Yes/No? What are the benefits?

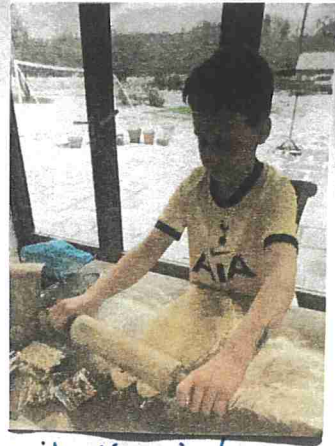
Yes. Even though it is a sweet treat, there is no refined sugar, no dairy, eggs or wheat.

Pizza

biscuits



gather the ingredients
butter salt sugar egg
icing sugar



mix ingredients and roll
out dough



cut into pizza
shapes.



Bake in the oven for 8-10
minutes and then cool.



make icing pipe into
biscuits and decorate.



eat!

Food Technology Evaluation Sheet

1. I have made: *Chicken fajitas*



2. The skills I have used (maths, design, etc):

I used my health and safety skills to chop raw chicken and use a knife to cut vegetables

3. Do you like the way it looks? Yes/No? Why/Why not

I like the way it looks because all the ingredients are nicely tucked in the wrap

4. Do you like the way it tastes? Why/Why not?

I like the way it tastes because it has crunchy veg and tasty guacamole

5. How could it be improved?

It could not be improved because it is a very hard recipe to go wrong. But you could change the sauces for younger children to something less spicy.

6. Did you face any problems? How did you overcome the

There were no problems

7. Does this food keep you healthy? Yes/No? What are the benefits?

This is a healthy food because it is filling and it has veg and carbohydrates. The benefits are getting protein and vitamins, in an exciting food that you can eat with your hands.

Food Technology Evaluation Sheet

1. I have made:
Banana and cherry smoothie

2. The skills I have used (maths, design, etc):

Maths and cooking

**3. Do you like the way it looks? Yes/No?
Why/Why not?**

No because it looks all lumpy and not particularly appetizing



4. Do you like the way it tastes? Why/Why not?

Yes because it has a interesting flavor and texture

5. How could it be improved?

It could have had a little less texture.

6. Did you face any problems? How did you overcome them?

I didn't face any problems with this task.

7. Does this food keep you healthy? Yes/No? What are the benefits?

Yes because it's 2 of your 5 a day



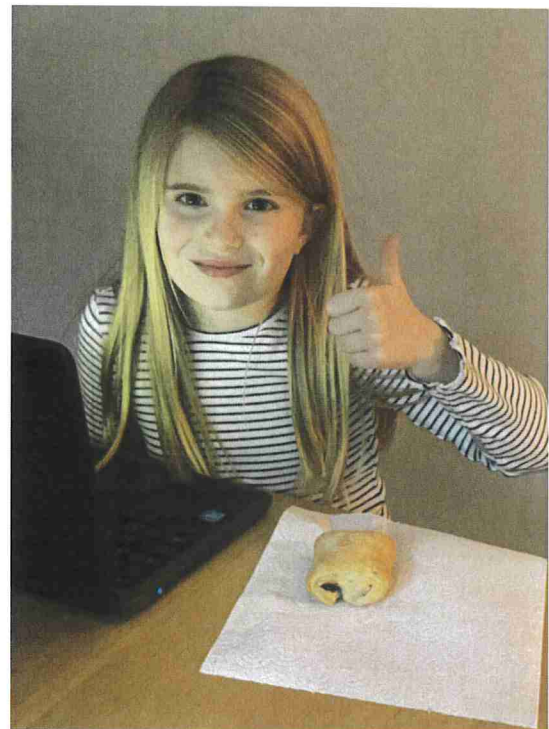
Mini Pain au Chocolat

Ingredients

- One Sheet of Puff Pastry
- Broken Bits of Dark Chocolate

Method

1. Preheat the oven to 180°C
2. Cut the puff pastry into rectangles.
3. Place the dark chocolate onto the ends of the rectangles.
4. Then roll the pastry towards the middle until they meet.
5. Gently place the pastries onto a buttered baking tray.
6. Finally put the tray into the oven and let them cook for 10 minutes.





CC

Waverley
VIPERS
Netball
Club

1. Heat the oil in a large frying pan over a medium heat. Add the onion and cook for 5 minutes until softened. Add the garlic and cook for a further 2 minutes. Add the courgettes and cook for 5 minutes until softened. Add the tomatoes and cook for 5 minutes until the sauce has thickened. Season with salt and pepper. Add the pasta and cook for 10 minutes until al dente. Drain the pasta and mix with the sauce. Serve with a garnish of fresh herbs.

Food Technology Evaluation Sheet

1. I have made:

A strawberry smoothie



2. The skills I have used (maths, design, etc):

Estimation of preportion

3. Do you like the way it looks? Yes/No? Why/Why not?

It looks tasty but nothing very fancy

4. Do you like the way it tastes? Why/Why not?

Yes it tastes yummy and sweet yet not unhealthy.

5. How could it be improved?

I could add more ingredients to make it more exotic.

6. Did you face any problems? How did you overcome them?

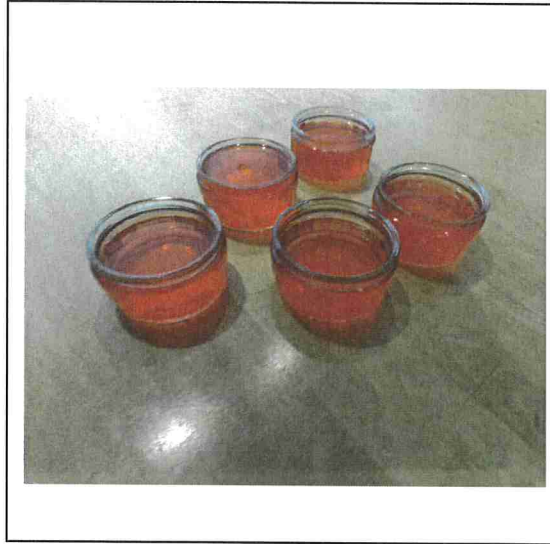
I forgot to plug in the pulverizer machine thing and I thought it was broken then I realised my mitake.

7. Does this food keep you healthy? Yes/No? What are the benefits?

I keeps you healthy as it has fruite bannanas and strawberrys and milk which is a sorce of calceum that makes your bones strong.

Food Technology Evaluation Sheet

1. I have made:



2. The skills I have used (maths, design, etc):

The skills I have used are maths.

3. Do you like the way it looks? Yes/No? Why/Why not?

Yes I like the way it looks as it is colourful and shiney.

4. Do you like the way it tastes? Why/Why not?

I do normally like it but I have not eaten it yet.

5. How could it be improved?

It could be improved by being different colours and less hard to get on a spoon.

6. Did you face any problems? How did you overcome them?

I did not face any problems.

7. Does this food keep you healthy? Yes/No? What are the benefits?

This food does not keep me healthy the benefits are that it gives me energy.

Food Technology Evaluation Sheet

1. I have made:



2. The skills I have used (maths, design, etc):

To help me make this healthy dish I used maths and design. I used maths to measure how much it was and how much I needed. I used design to put it on my dish and where to pop it.

3. Do you like the way it looks? Yes/No? Why/Why not?

I liked the way it looks and is really happy with the way it came out.

4. Do you like the way it tastes? Why/Why not?

Yes! It is really good and healthy i love the food that was

5. How could it be improved?

Umm so more food choices if possible i would probably put some blueberries some strawberries and some juice with the meal.

6. Did you face any problems? How did you overcome them?

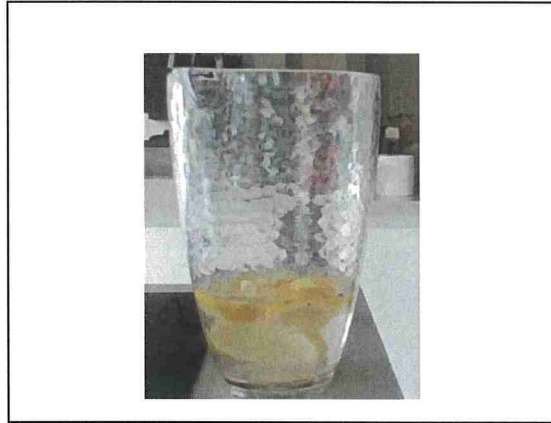
I did not have any it was quite smooth and there as no problems

7. Does this food keep you healthy? Yes/No? What are the benefits?

Yes it does keep you healthy and can is filling too. It is not very filling but filling enough to get you past a couple of hours

Food Technology Evaluation Sheet

1. I have made: a lemon and ginger fusion



2. The skills I have used (maths, design, etc):

I used a knife.

3. Do you like the way it looks? Yes/No? Why/Why not?

It looks good because of the lemons floating around in it.

4. Do you like the way it tastes? Why/Why not?

It tastes good because of the zest of lemon.

5. How could it be improved?

It could be better by adding more lemon

6. Did you face any problems? How did you overcome them?

I faced a problem of not seeing if I could do that much with what I had. I just kept on looking.

7. Does this food keep you healthy? Yes/No? What are the benefits?

It keeps you healthy because it has vitamin c.

Sausage Rolls

Ingredients

½ small garlic clove

handful of parsley, chopped

400g sausage meat or sausages

375g pack ready-rolled puff pastry

1 beaten egg, to glaze



Method

STEP 1

Heat the oven to 180C . Crush the garlic and salt using a pestle and mortar. Mix together with the parsley and stir in 50ml of water.

STEP 2

Blend the sausage meat in a food processor, pour the garlic water into the mixture, then season with pepper. Blend until combined.

STEP 3

Unroll the pastry onto a board and cut in half lengthways.

STEP 4

Divide the sausage mixture in two and spread along the length of each pastry strip in a cylinder shape, leaving a 1cm edge.

STEP 5

Tightly roll the pastry around the sausage meat and brush the ends with the beaten egg to secure.

STEP 6

Cut each roll into 10 pieces, each about 2.5cm long, and arrange on a baking sheet.

STEP 7

Cook for 25-35 mins until the pastry is puffed and crisp and the meat has cooked through.



The triple bread, ham and chicken

By Hermione ~~Collap~~



<u>Ingredients</u>	<u>Method</u>
<ul style="list-style-type: none"><input type="checkbox"/> Tomatoes<input type="checkbox"/> Cucumber<input type="checkbox"/> Ketchup<input type="checkbox"/> Mayo<input type="checkbox"/> Chicken slices<input type="checkbox"/> Chicken bits<input type="checkbox"/> Ham slices<input type="checkbox"/> Sweetcorn<input type="checkbox"/> 50 50 Bread	<ul style="list-style-type: none"><input type="checkbox"/> Take three slices of 50 50 bread<input type="checkbox"/> On one piece of bread place the chicken on the bread.<input type="checkbox"/> Add the light mayo sweetcorn, cucumber and cheese as well<input type="checkbox"/> On another piece of bread place the ham, cheese cucumber, ketchup and sweetcorn<input type="checkbox"/> On the side, chop up some lettuce and grab a packet of crisps.

Triple-Cheese Sandwich



Ingredients:

- 3 slices of half white bread
- Pickles
- Cucumber
- British Cheddar
- Philadelphia
- French Brie

Instructions:

Put a slice of cheddar cheese on a piece of bread, then melt in oven at 180° for 7 minutes.

While the first slice is melting, put some Philadelphia on another slice of bread, then cut the cucumber and place it on top.

Put the French Brie on the last slice of bread, and distribute the pickles on top.

When the cheese in the oven has melted, put the Brie slice on top and put Philadelphia on top of that.

Place the last slice on top of the other two and enjoy!



Veg and Meat By Chloe ~~off~~



- Chicken bits
- Chicken slices
- Sweetcorn
- Mayonnaise
- Cucumber
- 50 50 bread
- Ham
- Cheese

Layer all the ingredients on one piece of bread apart from the cheese. Then put another piece of bread on. After that then put on cheese and another layer of bread. Put in the oven for 6 minutes and then you are done!



marvelous meat sandwich by Lauren ~~mita~~



- Tuna
- Mayonnaise
- Chicken
- Ham
- white bread
- Sweetcorn

Method:

Layer all the ingredients on the white bread and place another slice on top. Afterwards, leave in the oven for 6 minutes. Then you are done!

The Triple Cucumber surprise

By Charlie ~~Smith~~



Ingredients:

- 2 slices of white bread
- 1 slice of half white, half brown bread
- Ham
- Tomato Ketchup
- Chicken
- Cucumber

Method:

1. Take one slice of white bread.
2. Put ham and slices of cucumber on it.
3. Take the slice of 50-50 bread.
4. Put chopped up chicken on it.
5. Put cucumber on it as well.
6. Put ketchup on both slices of bread
7. Put the 50-50 bread in the middle with the ham and cucumber on the bottom and the plain one on the top
8. Cut it up (optional).

Double Decker



Ingredients

- 3 pieces of bread
- Butter
- Ham
- Sweetcorn
- Cheese
- Chicken
- Mayonaise

Method

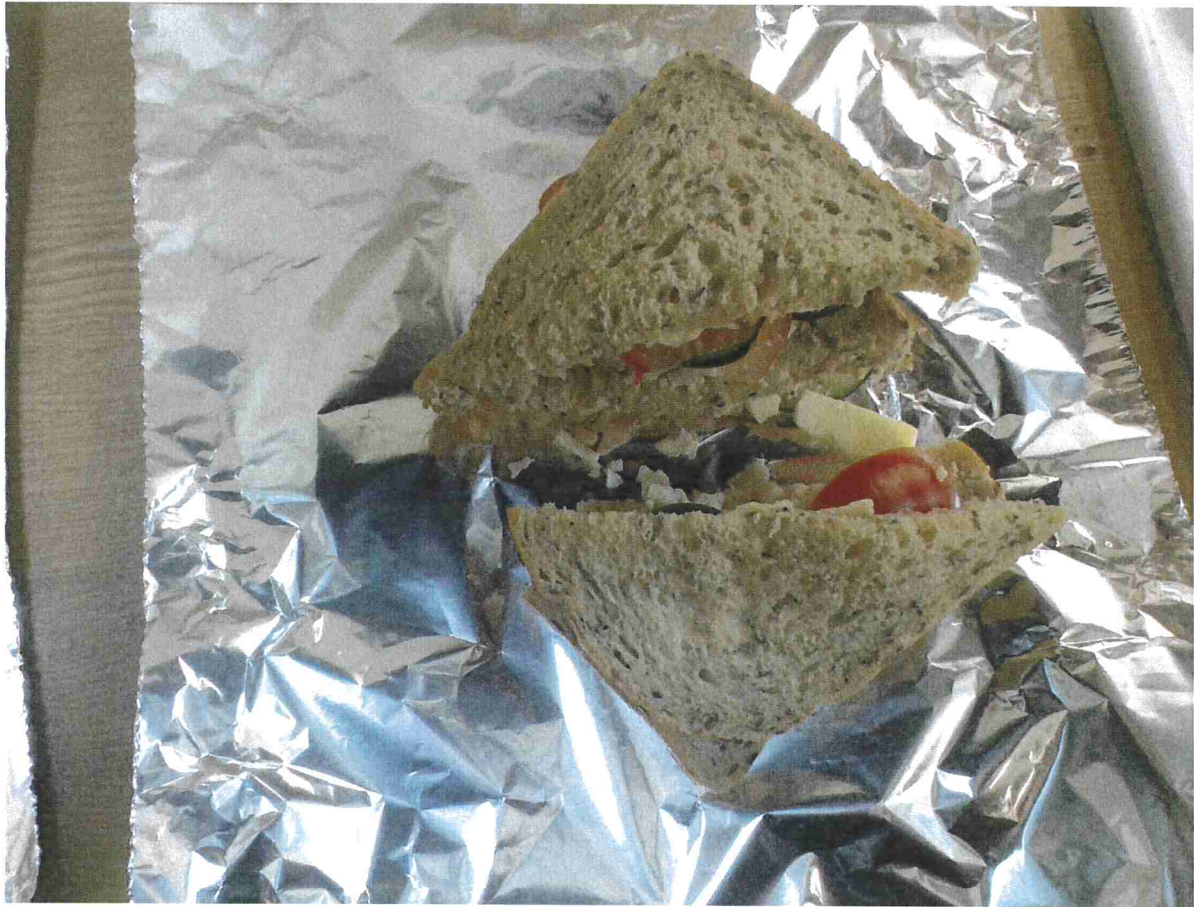
Butter all three pieces of bread. Then put a couple of layers of ham on the first piece of bread with some sweet corn. After put another piece of bread on top and put the chicken, cheese and mayo on. Finally put the last piece of bread on.

Also served with crisps or salad.

By Josh Haines

The fatso

By Joel ~~_____~~



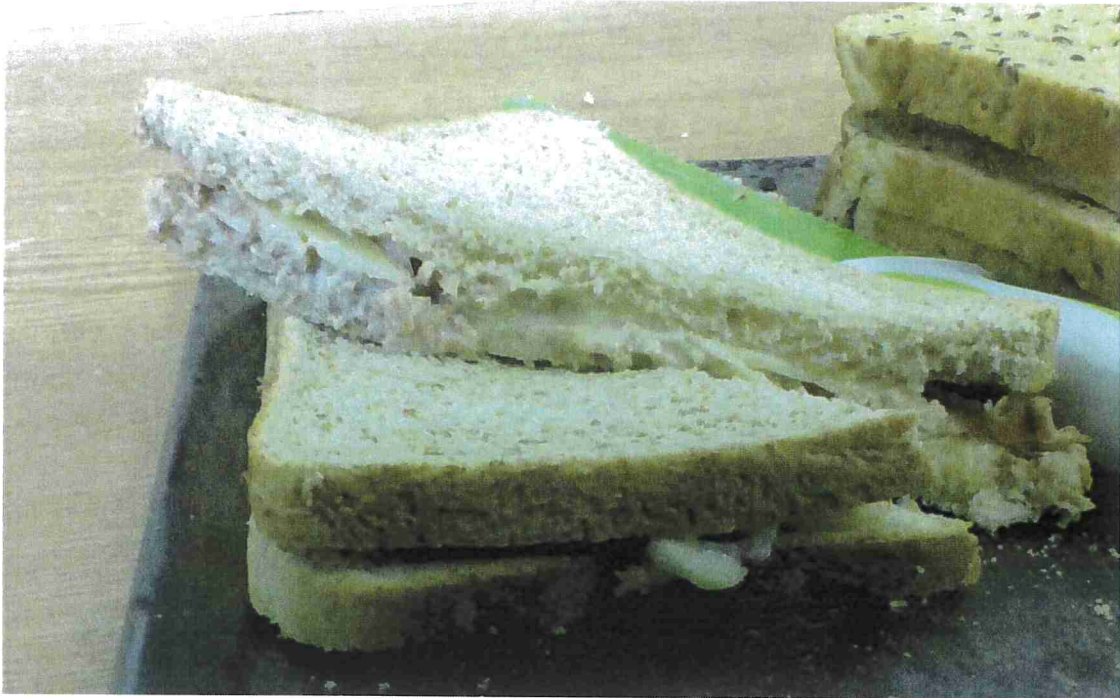
Ingredients:

Tomato
Cucumber
Cheddar
Ham
Chicken
Three slices of bread

Method

Put tomato cucumber ham and cheddar on a slice of bread
Put a 2 slice on top
Put tomato cucumber chicken and cheddar on that
Put a slice of bread on to
Cut it then you are done.

The delicious sandwich



Ingredients

- Tuna mayo
- Cheese
- 50-50 bread

Method

Mix the tuna and mayo together. Then with your put them in the sandwich teh get a baking tray and put it in the oven. Wait 5-6 minutes then take it out. Lay it on a nice place ready to serve.

By Gabriel

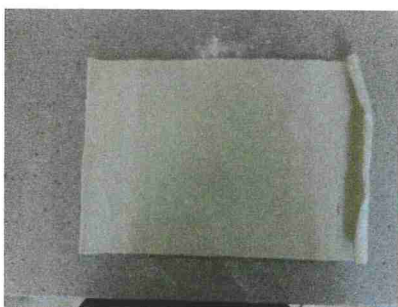
Chocolate Puff Pastries Twists

Ingredients

- As much nutella to cover the pastry.
- 320g of puff pastry.
- Flour.
- 1 Egg.

Instructions.

1. Preheat the oven for 200C.
2. Roll out the pastry on a surface powdered with flour.
3. Spread about enough nutella to spread on the pastry with leaving an inch on the edge with no nutella on.
4. Cut it lengthwise in half and twist it.
5. Crack your egg and whisk it in a small bowl.
6. Brush it over the pastry.
7. Cook for 20 min at 200C.



Kiyo's Cookies

Ingredients

- 200g plain flour
- 125g butter
- 100g caster sugar
- 1tsp cinnamon
- 1 egg lightly beaten
- 2tsp golden sirup

Method

- Preheat the oven to 180c gas mark 4.
- Add the sugar, cinnamon and mix together.
- Add, the egg and the golden sirup.
- Mix until ball like
- Roll out the mixture, and cut the biscuits
- Cook
- Enjoy

The result. (my sister did them as well so they look weird, but still tastes nice)



Food Technology Evaluation Sheet

1. I have made:

Please delete this text and answer the question here.



2. The skills I have used (maths, design, etc):

Maths because i needed to get the correct amount of ingredients

3. Do you like the way it looks? Yes/No? Why/Why not?

Yes I do because it looks appealing and delicious.

4. Do you like the way it tastes? Why/Why not?

No i dont ike the way it tastes i think it is because i left it cooking for too long

5. How could it be improved?

Stick closer to the recipe

6. Did you face any problems? How did you overcome them?

The problem i faced was not having enough batter so i had to make the pancakes smaller

7. Does this food keep you healthy? Yes/No? What are the benefits?

Yes it mainly consists of fruit.

Flawless Cheese, Tomato and Bacon Turnovers

Ingredients

- 6 rashers of bacon
- 1 sheet of ready rolled puff pastry
- 130 grams of grated mature cheddar cheese
- 1 tomato sliced, and each slice halved
- 1 egg beaten



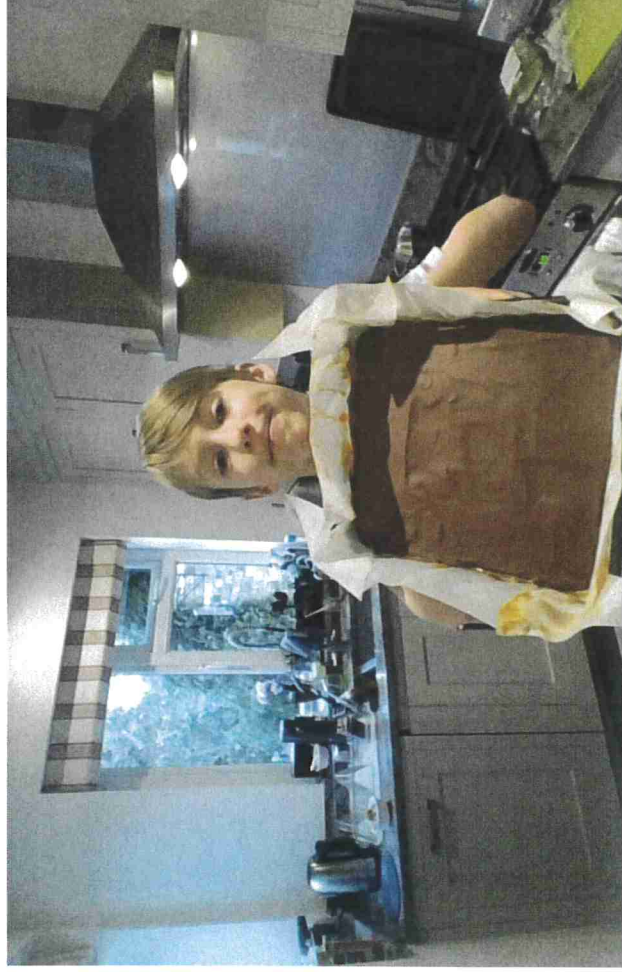
Method

1. Preheat the oven at 170 degrees celsius (fan) or 190 degrees celsius/gas mark 5.
2. Grill the bacon on a medium heat until cooked to your preference, place to one side.
3. Roll out the ready rolled puff pastry, cut the pastry into 6 equal(ish) squares.
4. Lay the bacon across the pastry diagonally, top with a handful of cheese and a 1/2 slice of tomato.
5. Now fold one corner over the cheese and then the other one over the top of that corner.
6. Coat any exposed pastry with the beaten egg, place them on a tray lined with baking papers making sure there is a gap between to allow them to puff!
7. Bake in the oven for 15-20 minutes, until golden brown.

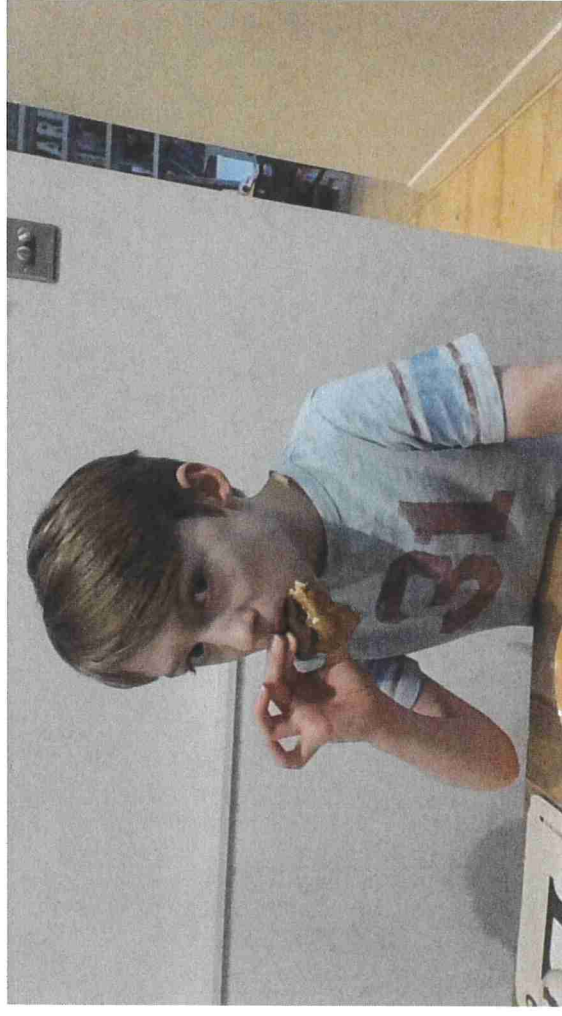
Perfect for lunch! Delicious!

My Millionaire Shortbread

Taste test!

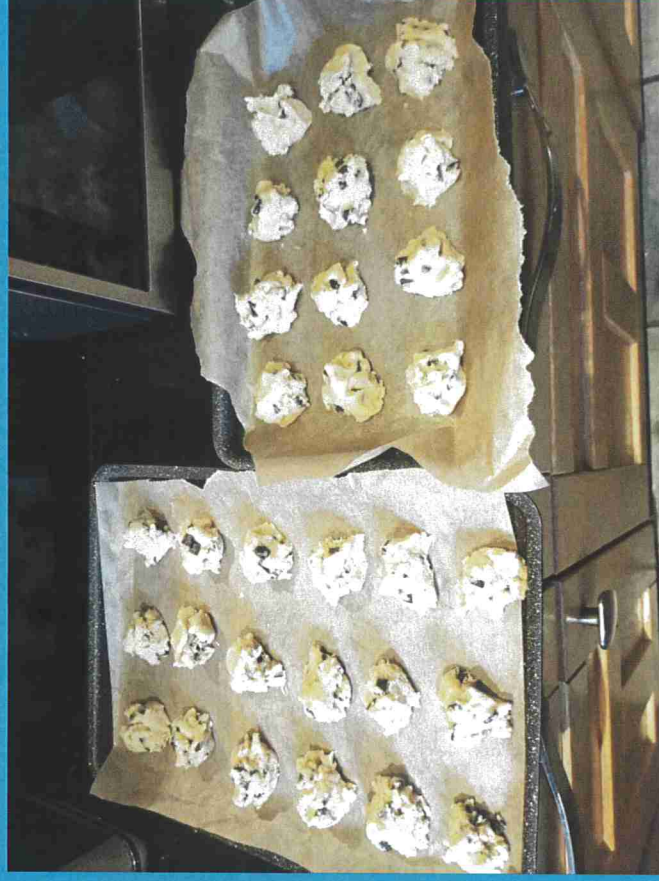


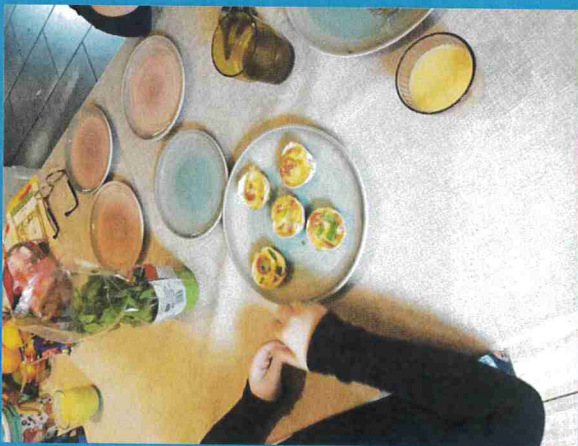
By Edward [REDACTED]

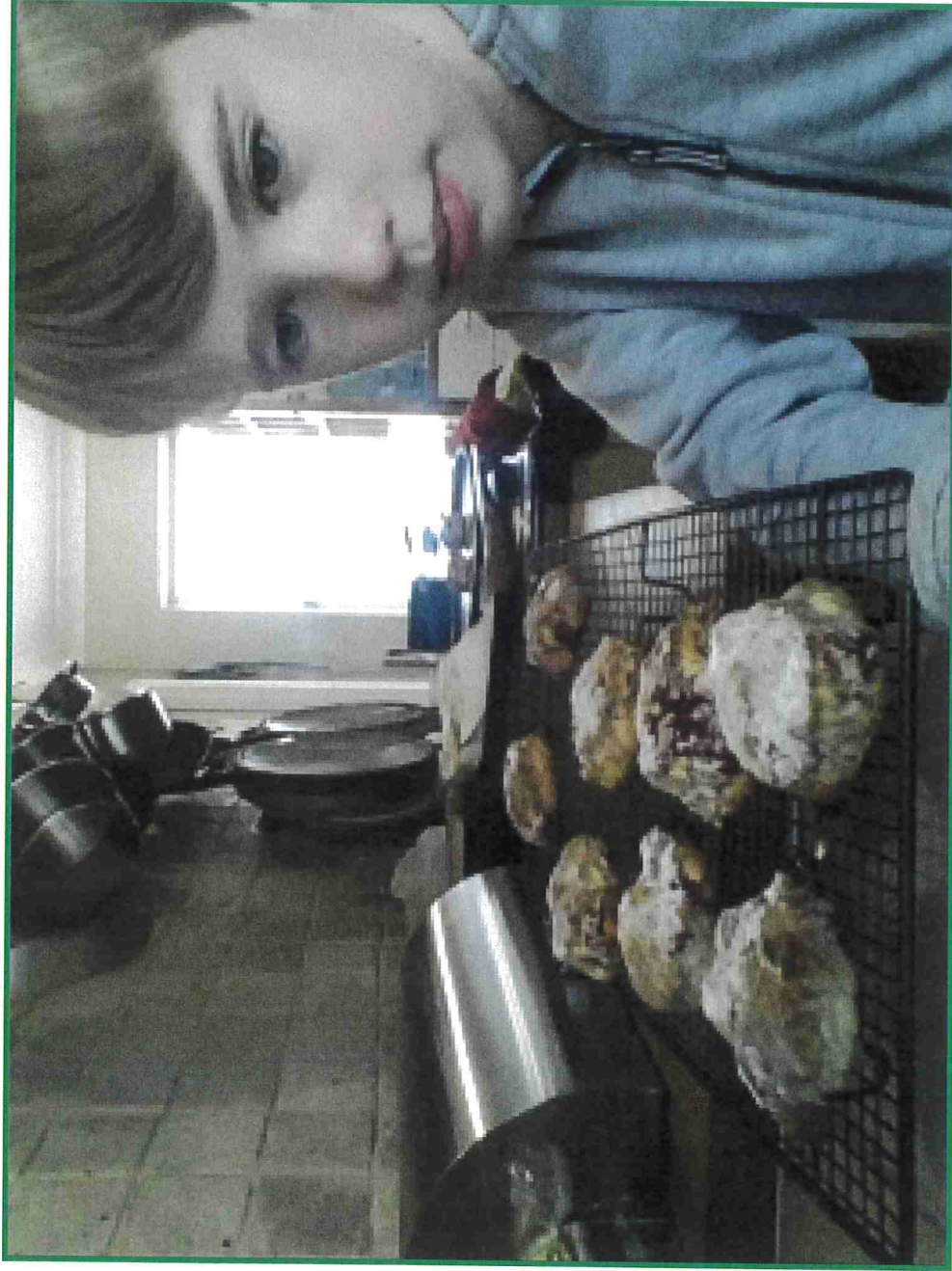


Amazing!!!!

GEORGE'S COOKIES (2 OF 3)







Alfie ~~Comigans~~ Rasperry and White Chocolate Scone
26.01.21



Gâteau au Yaourt

By Elec

Sister Sausage Rolls

By Cleo and Bea Buirski



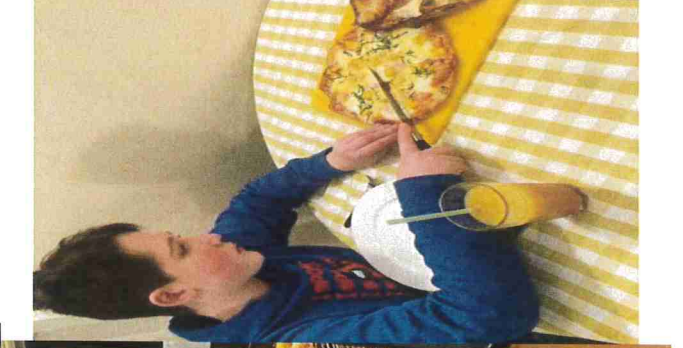
SENSATIONAL SANDWICHES

Method

- Get ingredients & prepare equipment
- Spread the butter on the bread
- Place down the toppings in the format you want
- Put down the top piece of bread
- If you want to have a second layer of toppings then you can add them now
- If you like your sandwich to be crispy and melted then put in the oven for a couple of minutes
- Take out of oven using oven mitts
- Then carefully place on / in your container or plate
- Eat with salad, chips, crisps ect.
- EAT WITH JOYYYYYY

By Molly & Heidi





Jamie's Pizza



Jessica

Bonnie

1. Set the oven at 190 degrees/ 170 degrees fan.
2. Cream the butter and sugar.
3. Sift in the flour.
4. Stir in the choc chips.
5. Add the peanut butter and baking soda.
6. Line the baking tray with baking paper.
7. Divide the mixture into small balls on the baking sheet.
8. Add to the oven for 10-12 minutes or until golden.
9. Repeat this step until all are baked.
10. Sit back and enjoy.

The finished product:

