






The Project Title	Design, make and evaluate a Moroccan tagine for friends to come over for dinner.
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What should I already know?
<ul style="list-style-type: none"> I have knowledge and understanding about food, hygiene and nutrition. I have used appropriate equipment and utensils and have applied a range of techniques for measuring out, preparing and combining ingredients.

Useful Diagrams
<p>Claw and Bridge cutting technique:</p> <div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">  <p>Cutting using the bridge technique</p> </div> <div style="text-align: center;">  <p>Cutting using the claw technique</p> </div> </div>

Powerful Knowledge
<ul style="list-style-type: none"> Have knowledge and understanding of hygiene, nutrition, healthy eating and a varied diet Use appropriate equipment and utensils to measure out, prepare and combine ingredients Use annotated sketches and ICT to develop and communicate ideas Write a step-by-step recipe, including a list of ingredients, equipment and utensils Carry out sensory evaluations relevant to products and ingredients and record evaluations in tables, graphs or charts Demonstrate how to measure out ingredients Evaluate the final product linking back to the design brief Understand seasonality Consider taste, texture and smell when planning. Research key chefs

Vocabulary	
Food culture	Food culture is the collective habits, rituals, beliefs, values, lifestyle, and practices around producing, procuring, and intaking food
tagine	<p>a North African stew of spiced meat and/or vegetables</p> 
Morocco	<p>A north African country.</p> 