

CK Curriculum Skills Map



Skill codes below link to the curriculum maps. Each lesson targets a series of the skills shown here.

1. Knife Skills

1a

Bridge Cut Method
(Soft Foods)

1b

Bridge Cut Method
(Hard Foods)

1c

Claw Cut Method
(Soft Foods)

1d

Claw Cut Method
(Hard Foods)

1e

Snipping Herbs in a Jug
using Scissors

1f

Fine Chopping of Herbs
using a Knife

1g

Peeling Soft Foods

1h

Peeling Hard Foods

1i

Grating Soft Foods
(Cheese etc)

1j

Grating Hard Foods
(Carrots etc)

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Skill codes below link to the curriculum maps. Each lesson targets a series of the skills shown here.

2. Baking Skills

2a Sieving
(Flour etc)

2b Eggs
Cracking/Beating/Separating

2c Rubbing (with Fingertips) Fat
into Flour

2d Creaming Fat and Sugar,
Folding Flour into Mix

2e Dividing/Pouring Mixture into
Tins and Cases

2f Mixing to form a Dough
(Bread Making etc)

2g Kneading and Shaping

2h Handling/Rolling Pastry and
Dough

2i Using Cutters on Rolled out
Pastry

2j Glazing/Brushing Pastry and
Dough

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Skill codes below link to the curriculum maps. Each lesson targets a series of the skills shown here.

3. Measure Skills

3a

Measuring with Spoons and Cups

3b

Using Scales (Balancing to Zero/Resetting)

3c

Using Scales (Adding Measures)

3d

Using Jugs to Measure Liquid

#

Students should be taught to measure in a range of units with links to their current knowledge in Maths. We can use Measure activities to simulate practical Maths problems. Difficulty should be increased with age and ability. Adding and subtracting Measures should be encouraged where possible in order to not rely on resetting the scales. In lower year groups, look to use alternative measures such as handfuls and spoons.

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4. More Skills

4a	Tearing (Salad etc)	4g	Beating Ingredients Together (Salad Dressing etc)
4b	Arranging Ingredients/Toppings	4h	Shaping (Fishcakes, Burgers etc)
4c	Spreading (Spoon or Knife)	4i	Bread-crumbing (Making and Using)
4d	Scooping (Melon etc)	4j	Garnishing and Decorating (Presentation)
4e	Mashing (With Fork or Masher)	#	Using the Hob
4f	Crushing/Peeling/Chopping Garlic		Year 5/6 (Under Adult Supervision)