

Knowledge Organiser – Developing a recipe

As a guide, we recommend this product provides: 3 servings		
NUTRITION:	Typical values Per 100g (hob-heated and drained)	Per 1/3 can
Energy	342kJ 81kcal	302kJ 72kcal
Fat	0.6g	0.5g
of which saturates	<0.1g	<0.1g
Carbohydrate	12g	10g
of which sugars	<0.5g	<0.5g
Fibre	3.4g	3.0g
Protein	5.7g	5.0g
Salt	<0.01g	<0.01g

TIN - METAL widely recycled
TIN made from 40% RECYCLED METAL

Nutritional value helps us understand how healthy a food is. Nutrition information on food labels can help us make better choices for our bodies by showing us the amounts of nutrients like fibre, protein and sugar.

Cross-contamination is when harmful bacteria from one food get onto another. To prevent it, use different coloured chopping boards for different types of food.

Red - raw meat

Blue - raw fish

Yellow - cooked meat

Green - salad and fruit

Brown - root vegetables

White - bakery and dairy



Spaghetti bolognese is a popular dish that can be adapted in many ways. Adapting and developing the recipe by adding, substituting and removing ingredients can ensure that it suits dietary needs and tastes.



Taste testing



Juicing



Snipping



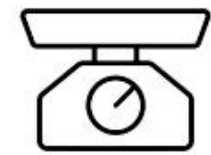
Grating



Mixing



Cutting



Measuring

adaptation	The process of changing something.
cook	To prepare food by heating it.
cross-contamination	When something harmful spreads from one food to another.
farm	To grow crops or keep animals as a business.
hygiene	Keeping things clean to prevent illness.
ingredients	The foods a recipe is made from.
label	Something that provides information about the product it is attached to.
nutrient	Substances that help living things stay healthy and grow.
nutritional value	The nutrients a food or recipe provides.
process	A series of actions.



Farmers rear cows.



The cows are killed and the meat matures.



The meat is processed and packaged.



The food is transported to shops.



Customers buy beef products.



The food is consumed.