Weigh	
Pour	
Spoon	
Measure	
Level	
Wash	
Mash	
Crush	
Grind	
Open/Break	
Grease/Line	



Food



Preparation Skills

Equipment

show your confidence.

Skill

List the equipment and food used to

demonstrate each skill. Use this scale to



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BETWEEN FIN

FOCUS ON THUMBS

BACK OF HANDS

FOCUS ON WHISTS

Jick

Skill

Peel (Peeler)

Peel (Knife)

Tear

Squeeze

Shred

Grate

Zest

Slice

Dice

Chop

Cut (Scissors)

Cut (Knife)



Wear an Apron

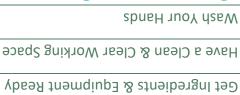
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Are you Safe & Ready?

Food

Tie Back Hair





Remove Jewellery and Watches

preparing or handling food.

90 Personal Hygiene

Don't forget to use the correct knife

skills for the technique you are using.

Follow these steps whenever you're

Kitchen Skills

Equipment

Combination Skills

.Use this scale t<mark>o show your confidence.</mark> List the equipment and food used to demonstrate each skill.



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			Ваке
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Skill

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			Cover
			Sprinkle
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