

Year 3 DT Chef



Year 3 had an exciting time learning culinary skills during five sessions with a professional chef. Throughout the lessons, we explored the five main taste sensations and developed a variety of cooking techniques. We practised cutting skills to prepare a fresh salad, learned how to make dough, and even mastered frying vegetables for a delicious couscous salad. In addition to cooking, we gained front-of-house experience, taking orders and serving food. The sessions were really fun and sparked a newfound interest in cooking that the children were excited to continue at home.

May 2025