The Crafty Cooking Badge

- Your task is to complete 15 Chef Hats.
- You can also get the Crafty Cooking Badge Information Sheet from Mrs Taylor.
- Once you have completed all tasks, hand your badge work in to Mrs Taylor for marking.
- Have fun:-) and happy cooking

Number of Points	Activity	Must Include
	Design a trendy mobile to show what things are used in the kitchen or a food mobile to show 5 plus a day.	 Creativity. But do not use real food on your mobile.
	Present a study of a well known New Zealand Chef.	 Information about the chef - their background. Their place of work and what they do today. Signature dish (recipe if possible) List of recipe books published. Other information that is interesting
	Present a study of food from a foreign country.	 Show the country location on a world map. Present 10 interesting facts about the country Present a written piece on a well known food in particular that is served in the country. Present a menu for a 'typical' day of the meals the people eat for breakfast, lunch and dinner. Share the recipe for the 'signature dish' the country is well known for. Include a recipe.

Dinner menu for a family of 5 for a week.	 Friday night can be a take out dinner. Must include: Specific meat or fish dish for each night including vegetables and or potatoes, pasta, rice or bread. List of groceries for the week. Sketch a table setting for a family of five. A recipe for a yummy dessert that you could serve in the middle of winter.
Create your own cooking show and have someone video it.	 Show viewing of 3 minutes maximum. Use creativity and flair.
Share info about a local Cafe	 Remember ask before you conduct this project with the Cafe. Findings should include: Location and name of Cafe Opening Hours Most popular lunch or lunches served during a week. List of the different hot beverages (drinks). List range of sweet temptations: include the price of three of them. Photo's - remember to ask first.
Make designer muffins or biscuits.	 Make at home. Bring a minimum of four for a taste test. Write down and decorate the recipe you used.
Design and decorate a cake or cupcakes.	 Design on paper of what you would like to do. Share why you chose that design. Either bring in decorated items or take photo's of them.

		 Write down and share the recipe you used.
	Study of a Cooking School either in New Zealand or Overseas.	 Name of Cooking School Where found. Cost of cooking class. Cooking class programme What the school specialises in teaching. Research of the history of the school Why you would like to go the cooking school you found.
	Chocolate Making Study	 Research all about chocolate. (Yum) Make some chocolate and bring into school, include the recipe you used. How is chocolate made e.g. Cocoa Bean to the Chocolate bar. Where are cocoa beans grown. Why is that the best place to grow them
	Careers	Choose 2 from the list to research and present: - Food Technologist - Chef - Health and Safety Inspector - Cake Decorator - Baker
	Master Chef - Invent your own recipe	 Invent your own recipe: Bring the finish product in to be taste tested. Supply a copy of the recipe.
8	Design and present a set of 8 (minimum) Safety Rules for a Food Technology Room	 Be eye catching and creative.
	Find out about: - Enzymes - Pasteurisation - Preservatives - Additives - Carbohydrates - Emulsifiers	 Present in your own words what each means - add a diagram for extra impact

Fueling your body	 Choose an athlete - supply a brief biography of the athlete and their sport Plan a menu of what they need to eat to fuel their bodies. Explain why they need these types of food.
Design a new kitchen utensil.	 Share the plan Make the product - if possible What is used for and why.

<u>Bibliography</u>

As you are working on your cooking badge, keep a record of the resources you have used as this is a compulsory part of the badge.

This is called a bibliography. This will include websites, books etc.

When writing down what books you used, you must include:

- Author
- Title
- Year it was published
- Pages used