Name: Date:				KS2 Ouiz		
Unit title: Developing a recipe KS2 Quiz						
1	Which meat comes from a cow?	2	What do we call the a to make a dish?	cooking instructions		
Α	Lamb.	Α	Manual.			
В	Beef.	В	Plan.			
С	Chicken.	С	Diagram.			
D	Pork.	D	Recipe.			
3	A balanced diet consists of					
Α	eating lots of small portions of any food across 12 hours.					
В	filling up on high salt and sugar items before main meals.					
С	large amounts of the same food group.					
D	measured amounts of different foods from the food groups.					
4	What are the different coloured chopping boards for when cooking?					
Α	Decoration.					
В	To match the colour of the food.					
С	To prevent cross-contamination.					
D	To sort by size of the food.					
5	What is cross-contamination?					
Α	Food that is ripe and ready-to-eat.					
В	More than one ingredient mixed together.					
С	Harmful bacteria passing from one food to another.					
D	Food that is rotten and no longer edible.					
6	Cross-contamination happens when					
Α	foods decompose and rot.					
В	foods mix with raw meats or unclean objects.					
С	you eat savoury with sweet food.					
D	the date expires on food products.					

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7	A farm has land or water used to				
Α	host leisure events such as concerts.				
В	produce crops or raise animals for food.				
С	provide space for people to camp.				
D	process foods into cans and jars.				
8	String is good for measuring a jar because				
Α	it is colourful.				
В	you can tie it to your wrist so you do not lose it.				
С	it is flexible and can be made to fit the jar.				
D	it has centimetres marked on it.				
9	Why would you not recommend a metal spoon for stirring on the hob?				
Α	It will melt.				
В	It is too heavy.				
С	It makes the food taste of metal.				
D	It is a thermal conductor and will get hot.				
10	Explain the farm-to-fork process?				