

22.10.22



Tuesday 1st of November
Greek Salad Evaluation

My salad has multicoloured, tangy, juicy.
and The Scissors

- The skills I learned were:
- using a sharp knife safely
 - The brine method
 - To describe ingredients by appearance, taste and texture.
 - colour is important
 - different foods have different types of texture.
 - Different colours of food have different minerals.
 - I learned I didn't like dressing on salad.

The most enjoyable bit of my Greek salad was all of it especially when we made it.

Next time I would bring a bigger tub so we could make it for tea.