Key Vocabulary		The Project			Design	
Hygiene Taste		Introduction	This project is designed to introduce you to cookery, specifically how to prepare fruit, consider your own hygiene and combine ingredients effectively.		After you have conducted a thorough research of different recipe combinations, design your own recipe. You need to remember:	
Health benefits		Purpos e for Int Project	To design and make a healthy smoothie to support and educate children in having a healthy diet.		 Steps to be in chronological order Appropriate amount of each ingredient, using the recipes from your research. 	
Aesthetic	the appreciation of it.	Pur			For decoration, design some different ways you could add vegetables or other ingredients on top of your salad, either by slicing it into chunks or long slices.	
Recipes			<u>Salad</u> Lettuce Egg		Salad Ingredients Lettuce 1 tomato	
Health Benefits	Carrot- Help your teeth and gums Lettuce- Keeps your bones healthy Tomato- Protects and keeps the heart healthy Spinach- Strengthens Muscles Cucumber- Aids digestion Asparagus- Source of protein Avocado- Protects eyesight	A REAL PROPERTY OF	Tomato	Recipe and Decoration	 2 cucumber 1 hardboiled egg 1 carrot Method 1. Wash all vegetables. 2. Peel carrot. 3. Pull leaves off lettuce. 4. Slice the carrot, tomato, and cucumber. 5. Peel and cut the hard boiled egg. 6. Arrange neatly in a container. 	
Key Research Questions	What are <u>effective combinations</u> of ingredients? What are <u>effective combinations</u> of ingredients? What would not work well? What <u>common ingredients</u> are in most salads? What different <u>health properties</u> do different vegetable have? Consider <u>purpose.</u> How does a salad contribute to a <u>healthy diet</u> ?	C				

