European Sandwiches: Exploring ingredients sourced from European countries to design and make a sandwich

Key People and Events		Key Knowledge and Skills			Key Vocabulary	
Gordon Ramsay	Most famous and recognisable chef in the world for his TV appearances and restaurants.	Grating			seasonal	The time of the year when a type of food is at its peak or ready to eat.
Michel Roux					prepare	Get food ready for use; the methods to ensure it is safe for consumption.
	Britain and is responsible for developing french cuisine across Europe.	Spreading on a variety of breads		cultivate	Care for or grow plants. A process used in farming.	
Alain Ducasse	Holds 21 Michelin stars for restaurants all over Europe.	Cutting using the bridge technique		appealing	Food that is attractive in both taste and	
Noma	Danish restaurant that only uses nordic seasonal foods three times a year. Voted the best restaurant in the world.			aroma	A distinctive smell, that is usually pleasant, of a given plant, food or spice.	
La Gavroche	The first french restaurant to open in London and longest to hold a Michelin star	Cutting using the claw technique		A and	palate	A person's ability to distinguish between and appreciate different flavours of foods.
Azurmendi	Completely sustainable restaurant in Spain with seasonal food from its own gardens, farms and rivers.			export	Send to another country for sale.	
			Key Food Productio	ons	import	Bring into the country for sale.
	The increased	caught	Method of capturing fish e.g. line caught.		exploded diagram	Technical drawing that shows the order of assembly - how something goes together.
1 Cas		reared	Animals that are brought up for the purpose of providing food (usually by farmers).		<image/>	
		grown	A crop or animal that is cultivated in large quantities to be sold. Foods that are treated to prevent spoilage (pickling or vacuuming).			
		preserved				
		tinned	Food preserved by being sealed in a tin.			
Miche control		frozen	Food preserved by a freezing process and stored in a freezer before cooking.			
		processed	Foods that have been altered in some way during preparation (includes salting, smoking, cooking, drying, washing, pickling or chemicalling).			
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