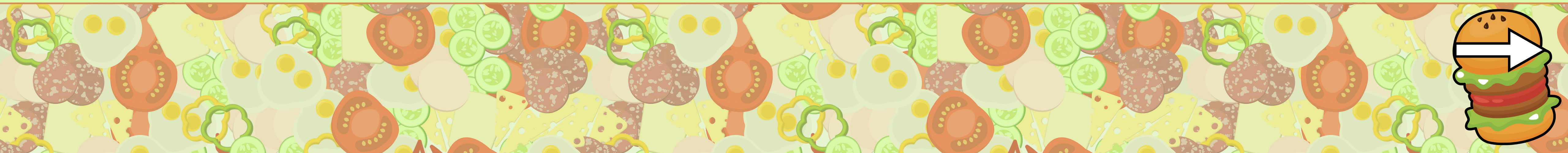


BURGERS

Learning Objective:

To be able to make a burger
and evaluate the process.





Have you
finished the planning
for your burger?
If so, you can make your
burger today.
YAY!

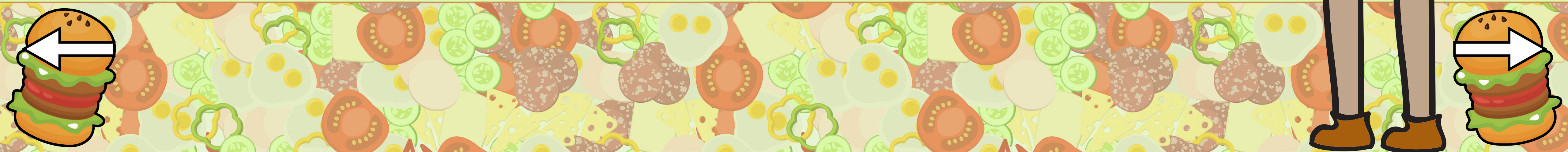


Read over your plan and think carefully about the ingredients and equipment you will need.

What has your teacher provided you with?

Do you need to make any changes to your plan?

Which patty are you making?
Turkey, beef or vegetarian?





Let's take
another look at the
steps needed to make
the patty you will be
cooking today. Click the
name of the one you
are cooking.

Beef

Turkey

Vegetarian

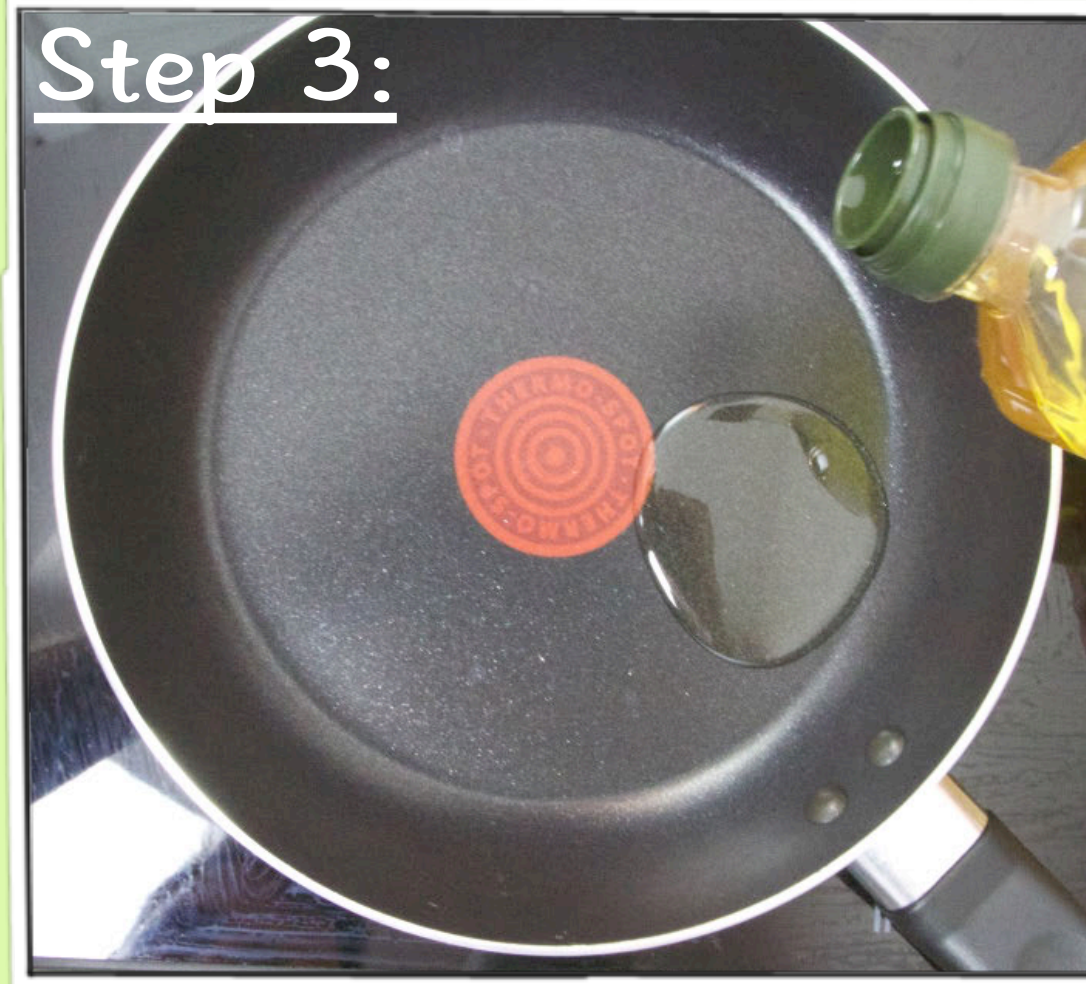


Step 1:



Put the mince, chopped onions, mixed herbs, garlic, chilli and egg into a mixing bowl and mix together with a spoon.

Step 3:



With adult supervision take your patties to a stove. Put the pan on the hot plate and pour some oil in. Place the patties carefully in the pan.

Step 2:



Grab chunks of the mixture and roll it in your hands. Using both palms, squash the patties until they are slightly flat.

Step 4:



After about five minutes flip your patties with an egg flip to cook the other side.

Then, EAT THEM!



Beef Patties



Step 1:



Crack two eggs into a cup. Using a fork whisk the eggs lightly.

Step 3:



Grab handfuls of the mixture and roll into balls. Flatten the balls with your palms.

Step 5:



Carefully place the patties in the pan and cook for about five minutes.

Step 2:



Put all the ingredients into a bowl with the bread crumbs and mix together.

Step 4:



With adult supervision, heat a pan on the stove and pour some olive oil in it.

Step 6:



Turn the patties with an egg flip and cook for a further five minutes. Then, EAT THEM!

Turkey Patties



Step 1:



Drain the chickpeas and put them in a bowl. Use your hands and fingers to break the chickpeas.

Step 3:



Grab handfuls of the mixture and mould into balls.

Step 5:



Place the patties into a pan with oil and cook for five minutes on both sides.

Step 2:



Put all the ingredients into the same bowl and mix together with your hands.

Step 4:



Flatten the patties with the palms of your hands.

Step 6:



Then, EAT THEM!

Vegetarian Patties



Discuss with
your class the food
safety and hygiene points
you need to remember
when cooking. Record
your ideas here.



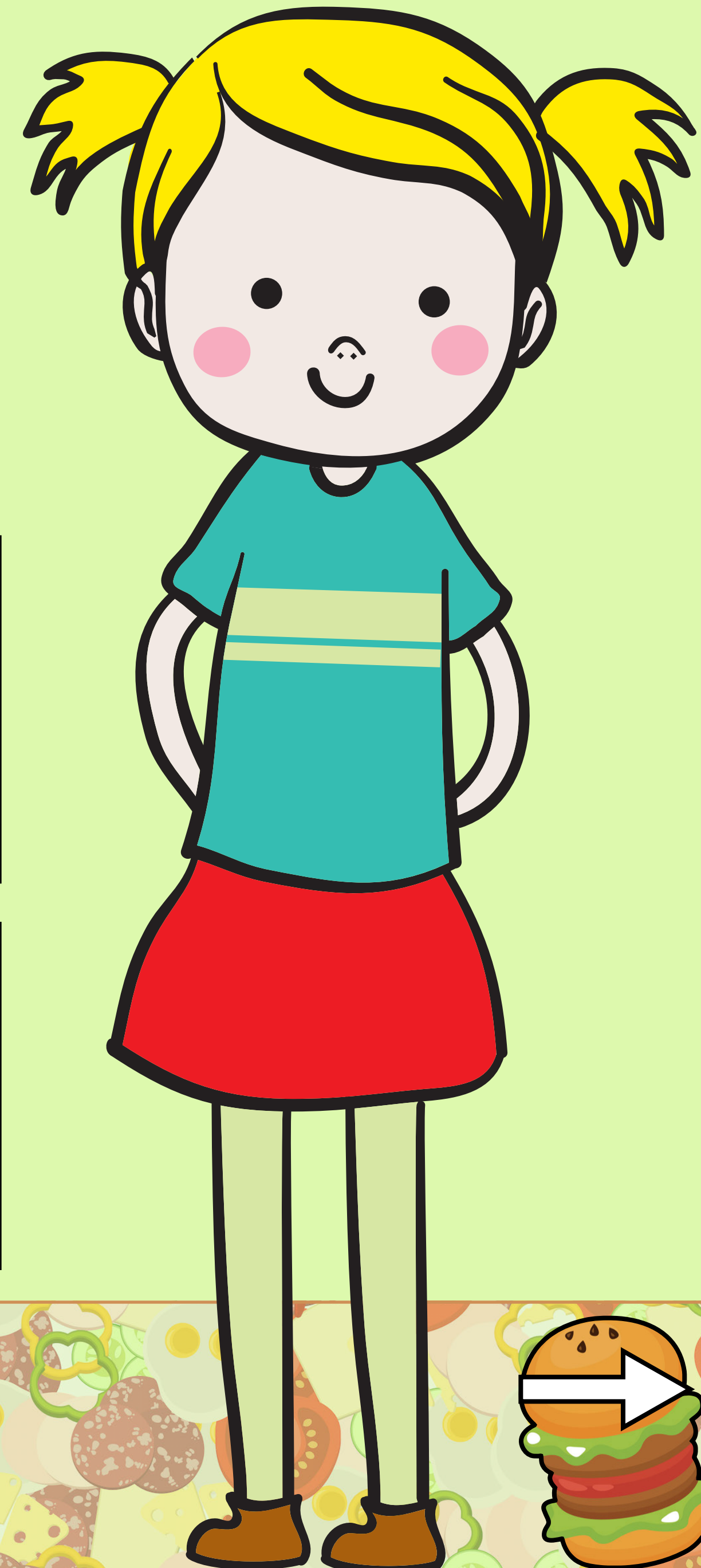
Before we get started, can you discuss these questions with your table group.

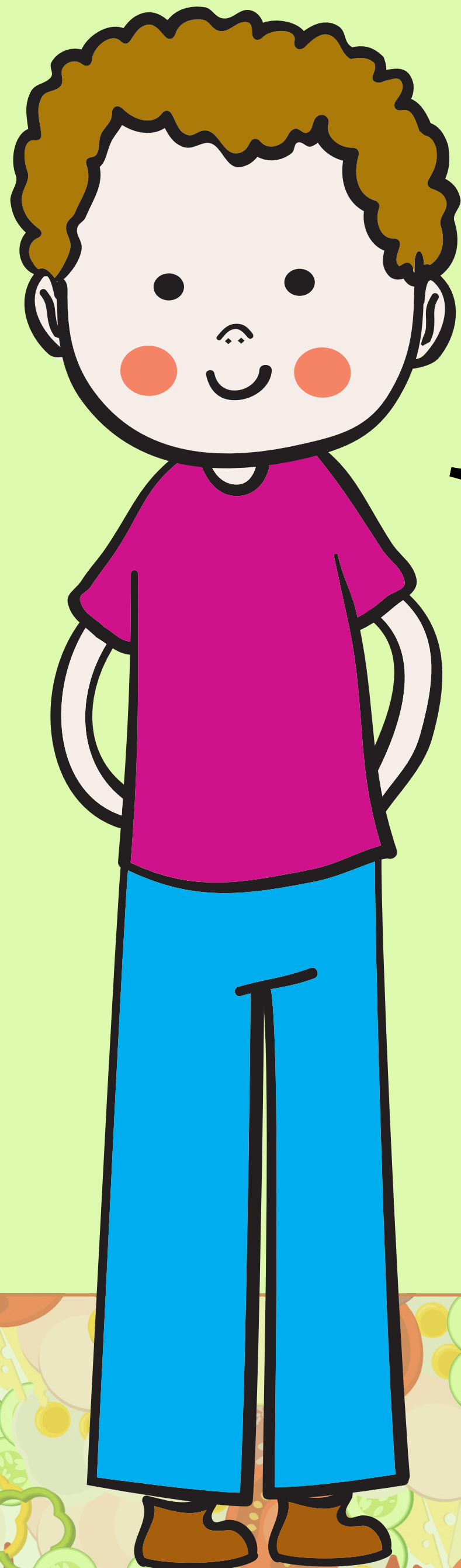
How will you make sure the burger patty is cooked correctly?

What will you do if something doesn't go to plan?

How will you know if you have completed all the steps?

How will you present/layer your burger for viewing?





Now
you can start
making your burgers.
Cook safely and ask for
help if you need it.
ENJOY!



Plenary

Now that you have made your burger and layered it correctly, get into groups of three to taste the burgers. Cut each burger into three pieces and try each one.

Can you rate the three burgers you tasted?

What categories will you use and how will you rate them?

Decide with your group.

Remember to respect your group members and their efforts.

