

Name: \_\_\_\_\_ Date: \_\_\_\_\_

Burger name and cuisine:



Diagram

Ingredients and equipment

- 
- 
- 
- 
- 
- 
- 
- 
- 
- 

Method (what I will do):

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.

I will need help with:

How I will make my burger look presentable:

<p>Why I chose the flavours and combinations:</p>	<p>Method:</p> <p>Ingredients and equipment:</p>
<p>Possible side dish:</p>	<p>Name:</p>
<p>Food safety and hygiene points:</p>	<p>Diagram</p>
<p>Possible challenges:</p>	<p>Cuisine description:</p>

Fold second

Fold first



Design your burger and present the design in your own way. Use these prompts to make sure you have included important information.



Think about these points when designing your burger

- The name of your burger and the type of cuisine.
- The ingredients and equipment you will need.
- A picture of how your burger will look.
- The method of how you will make the burger.
- A list of ingredients you may need to get yourself.
- A picture and description of a side dish to complement your burger
- Food safety and hygiene points.
- Possible challenges you may face and how you might overcome them.



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## Vegetarian Patty Recipe



### Ingredients

400g can of chickpeas,  
drained  
lemon juice from half a lemon  
1 tsp of ground cumin  
small bunch of coriander,  
chopped  
1 egg  
100g of breadcrumbs  
half of 1 red onion, diced  
1 tbsp of olive oil

### Equipment

mixing bowl  
knife  
mixing spoon  
fork  
measuring spoons  
chopping board  
fry pan or oven  
egg flip  
paper towel  
foil



### Method

1. Tip the drained chickpeas into a large mixing bowl and mash them using your fists and fingers until they are mostly broken.
2. Add the lemon juice, cumin, chopped coriander, the egg, and onions. Mix these into the chickpeas until combined.
3. Add 80g of breadcrumbs and mix into the mixture with a spoon.
4. Grab small handfuls of the mixture and shape into round patties. With the palms of your hands squash the patties until they are slightly flat.
5. Press the remaining breadcrumbs onto both sides of the patties and lay them on a tray.
6. Heat a frying pan with the olive oil. Fry the burgers for 4 minutes on each side. Keep the heat on medium so they don't burn.
7. Use an egg flip to turn the burgers once. Make sure you don't stand too close to the pan in case oil spits out.
8. Wait for your vegetarian burgers to cool and then eat them. Enjoy!





## Turkey Patty Recipe



### Ingredients

500g of turkey mince  
 1 cup of breadcrumbs  
 2 eggs lightly beaten  
 2 tsp of cumin  
 2 tsp of powdered chicken stock  
 1 tbsp of garlic powder  
 1/2 red onion, diced  
 4 tbsp of vegetable oil

### Equipment

mixing bowl  
 chopping board  
 knife  
 fork  
 measuring spoons  
 cup  
 mixing spoon  
 frying pan or oven  
 paper towel  
 foil  
 egg flip



### Method

1. Open the turkey mince and tip it into a large mixing bowl.
2. Peel and dice half a red onion. Add this to the mince.
3. Add the breadcrumbs, eggs, cumin, chicken stock, onions and garlic to the turkey mince and mix together.
4. Grab small handfuls of the mixture and shape into round patties. With the palms of your hands squash the patties until they are flat.
5. Heat a frying pan with the olive oil. Fry the burgers for 3-5 minutes on both sides. Keep the heat on medium so they don't burn.
6. Use an egg flip to turn the burgers once. Make sure you don't stand too close to the pan in case oil spits out.
7. Wait for your turkey burgers to cool and then eat them. Enjoy!





## Beef Patty Recipe



### Ingredients

500g of beef mince  
 1 small onion  
 1 egg  
 1 tbsp vegetable oil  
 salt and pepper  
 1 tbsp of garlic powder  
 mixed herbs  
 garlic powder  
 chilli powder

### Equipment

mixing bowl  
 mixing spoon  
 chopping board  
 knife  
 measuring spoons  
 frying pan or oven  
 egg flip  
 paper towel  
 foil



### Method

1. Open the beef mince and tip it into a large mixing bowl.
2. Peel and dice the onion into small pieces.
3. Add the onion, garlic powder, egg, a sprinkle of mixed herbs and some chilli powder to the mince.
4. Grab small handfuls of the mixture and shape into round patties the size of a golf ball.
5. Squeeze the balls in the palms of your hand to flatten the meat.
6. Heat a pan or grill, lightly brush the surface with oil and cook the burgers for five or so minutes.
7. Use an egg flip to turn the burgers once. Make sure you don't stand too close to the pan in case oil spits out.
8. Wait for your beef burgers to cool and taste them. Enjoy!



Hi! My name is Luke and I am allergic to nuts.

Can you make me a burger that has no traces of nuts?

If I eat nuts I will have a very bad reaction.



Research burger ingredients that have no traces of nuts.

Design a burger for Luke and present it on a poster.

Draw an expanded diagram and explain how it is safe for him to eat.

Do you need to think about anything else when making the burger?

Include your ideas on your poster.



Hi! My name is Emily and I am allergic to gluten and wheat.

Can you make me a burger that has no traces of wheat or gluten?

I am very allergic!



Research burger ingredients that have no traces of wheat or gluten.

Design a burger for Emily and present it on a poster.

Draw an expanded diagram and explain how it is safe for her to eat.

Do you need to think about anything else when making the burger?

Include your ideas on your poster.



Hi! My name is David and I am allergic to dairy.

Can you make me a burger that doesn't contain dairy products?

If I eat dairy products I will become sick.



Research burger ingredients that have no traces of dairy.

Design a burger for David and present it on a poster.

Draw an expanded diagram and explain how it is safe for him to eat.

Do you need to think about anything else when making the burger?

Include your ideas on your poster.



Hi! My name is Amrita and my religion is Hinduism.

Because of my religion I only eat lamb and pork.

Can you make a burger for me?



Research burger ingredients for Amrita. What could you use?

Design a burger for her and present it on a poster.

Draw an expanded diagram and explain how it is safe for her to eat.

Do you need to think about anything else when making the burger?

Include your ideas on your poster.



Hi! My name is Abdul and my religion is Islam.

I do not eat pork because of my religion.

Can you make me a burger?



Research burger ingredients for Abdul. What could you use?

Design a burger for him and present it on a poster.

Draw an expanded diagram and explain how it is safe for him to eat.

Do you need to think about anything else when making the burger?

Include your ideas on your poster.



Hi! My name is Lisa and I am a vegetarian.

I do not eat any meat or animal products. I eat vegetable and grains.

Can you make me a burger?



Research burger ingredients for Lisa. What could you use?

Design a burger for her and present it on a poster.

Draw an expanded diagram and explain how it is safe for her to eat.

Do you need to think about anything else when making the burger?

Include your ideas on your poster.



Hi! My name is Alex and I love Mexican food.

I do enjoy eating spicy food and my favourite food is tomato.

Can you make me a burger?



Research burger ingredients that can be used for a Mexican theme.

Design a burger for Alex and present it on a poster.

Draw an expanded diagram and explain how it is suitable for him to eat.

Do you need to think about anything else when making the burger?

Include your ideas on your poster.



Hi! My name is Sarah and I love Asian food.

I love salty and honey tasting food. My favourite food is satay chicken.

Can you make me a burger?



Research burger ingredients that can be used for an Asian theme.

Design a burger for Sarah and present it on a poster.

Draw an expanded diagram and explain how it is suitable for her to eat.

Do you need to think about anything else when making the burger?

Include your ideas on your poster.



Hi! My name is Stuart and I am a very healthy person.

I only eat low calorie meals and am very diet conscious.

Can you make me a burger?



Research burger ingredients that have low calories and are healthy options.

Design a burger for Stuart and present it on a poster.

Draw an expanded diagram and explain how it is suitable for him to eat.

Do you need to think about anything else when making the burger?

Include your ideas on your poster.



The poster template is enclosed in a blue border with a purple-to-blue gradient. It is divided into three main sections by horizontal lines. The top section is a rectangular box. The middle section is a large, empty rectangular box. The bottom section contains six horizontal lines for writing.