

# EXAMPLE SET-OUT PROGRESSION

## Harvest Vegetable Soup



Ingredient	Early Years Foundation Stage Preparation	Key Stage 1 Preparation	Key Stage 2 Preparation
Potato	Par boil and cut into manageable pieces for bridging	Cut into manageable pieces for bridging	Cut into manageable pieces for bridging
Carrot	Par boil and cut into manageable pieces for bridging	Cut into manageable pieces for bridging	Introduce peeling and/or cut into batons for claw
Leeks	Sliced or left in strips so pupils can tear	Cut into quarters length ways for pupils to claw	Cut into half length ways for pupils to claw
Onion	Finely chopped as part of knife demonstration	Finely chopped as part of knife demonstration or substitute with spring onions to claw	Onion into quarters for bridge and claw
Courgette	Cut into chunks for bridging	Cut into quarters length ways for pupils to claw	Cut into half length ways for pupils to claw
Peas	Portioned out, peas in pods are ideal for peeling skills	Portioned out, peas in pods are ideal for peeling skills	Portioned out, peas in pods are ideal for peeling skills
Parsley	Leaves can be torn by pupils	Leaves can be snipped into a jug with scissors	Leaves can be snipped into a jug with scissors
Chopped tomatoes	Pre-opened and portioned out	Pre-opened and portioned out	Pupils use can opener
Black pepper	Pupils can grind	Pupils can grind	Pupils can grind
Hot stock	Added by adult	Added by adult	Added with assistance an by adult