

# EXAMPLE SET-OUT PROGRESSION HARVEST VEGETABLE SOUP



Ingredient	Early Years Foundation Stage Preparation	Key Stage 1 Preparation	Key Stage 2 Preparation
<b>POTATO</b>	Par boil and cut into manageable pieces for bridging	Cut into manageable pieces for bridging	Cut into manageable pieces for bridging
<b>CARROT</b>	Par boil and cut into manageable pieces for bridging	Cut into manageable pieces for bridging	Introduce peeling and/or cut into batons for claw
<b>LEEKs</b>	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
<b>ONION</b>	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
<b>COURGETTE</b>	Cut into chunks for bridging	Cut into quarters length ways for pupils to claw	Cut into half length ways for pupils to claw
<b>PEAS</b>	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
<b>PARSLEY</b>	Leaves can be torn by pupils	Leaves can be snipped into a jug with scissors	Leaves can be snipped into a jug with scissors

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<b>CHOPPED TOMATOES</b>	Pre-opened and portioned out	Pre-opened and portioned out	Pupils use can opener
<b>BLACK PEPPER</b>	Pupils can grind	Pupils can grind	Pupils can grind
<b>HOT STOCK</b>	Added by adult	Added by adult	Added with assistance from adult



Example set-outs for Harvest Vegetable Soup

