

AGE APPROPRIATE TASKS FOR KIDS IN THE KITCHEN

1. TODDLERS - 6 YR OLD

Peeling fruit such as mandarin and boiled eggs
Juicing citrus fruit on a manual juicer
Crack eggs
Stir or whisk easy batters such as pancakes
Scoop batters or dough
Pour liquids
Measure dry ingredients with cups
Use cookie cutters

2. 6-8 YEAR OLD

- Rolling out dough
- Cutting soft vegetables
- Shaping biscuits
- Using grater for vegetables and cheese
- Crumbing meats
- Whisking easy batters
- Using simple icing on cupcakes and cakes
- Buttering bread or using spreads

3.) 8-12 YEAR OLD

- Use chef knife to chop vegetables
- Slice and dice meats
- Use food processor and blender
- Measure using scales and jugs
- Putting food into oven and removing it
- Frying simple items
- Making basic pasta sauces

4. 12-16 YEAR OLD

- Use all kitchen appliances
- Develop confidence and ease with a knife to do more complex chopping and slicing
- Baking more complicated recipes
- Frying/Sauteing multi step recipes
 Deep frying under supervision



How to bake with kids at any age

AGE APPROPRIATE TASKS FOR KIDS IN THE KITCHEN

1. TODDLERS - 6 YR OLD

Crack eggs
Stir or whisk easy batters such as pancakes
Scoop batters or dough
Pour liquids
Measure dry ingredients with cups
Use cookie cutters
Smell ingredients such as spices

2. 6-8 YEAR OLD

- Rolling out dough
- Read quantities of ingredients
- Shaping biscuits
- Whisking easy batters
- Using simple icing on cupcakes and cakes
 Set timer for recipe

3.) 8-12 YEAR OLD

- Read recipe instructions out loud
 Kneading soft doughs
- Measure using scales and jugs
- Putting food into oven and removing it
 Lining trays with baking paper

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4. 12-16 YEAR OLD

- Use all kitchen appliances
- Cook basic recipes independently or with minimal instruction
- Baking more complicated recipes
 Cook more time consuming recipes
 Ice cakes and cupcakes with piping bag
 Make and line pie dish with pastry

