## Mud kitchen - Continuous Provision - Spring

| Previous learning... | What we are doing now... | What we will be doing next.... | Key questions? |
| :---: | :---: | :---: | :---: |
| Practise following instructions and routines (washing hands after play, tidy up time). <br> Develop fine and gross muscle movements when using different equipment including tongs, spoons, forks and scoops. <br> Understand how to keep safe and healthy when exploring in the mud kitchen (washing their hands, using tools with safety and control). | Explore weight and capacity and make comparisons. <br> Compare ingredient amounts using the vocabulary 'more than', 'less than', 'fewer', 'the same as', 'equal to'. <br> Use imagination to build stories around muddy creations. <br> Imitate and recreate everyday experiences (cooking, going out for a meal, celebrating birthdays, cleaning). <br> Count natural items that are added to their mixtures and match numbers to quantities using recipe instructions. <br> Use a range of one-handed tools and equipment (snipping herbs, slicing using a child-safe knife, peeling, or grating vegetables). | Describe events taking place in the mud kitchen using the words 'first', 'then', 'next' (when giving instructions for a recipe). <br> Develop descriptive vocabulary when exploring colour, texture and properties of mud, sand, clay, soil. <br> Develop literacy skills by reading/writing recipes, menus and ingredients. | What materials are you using? <br> What does it feel like? <br> I wonder which is the best funnel or container to use. <br> What are you going to make? <br> What utensils could you use to grind, chop or measure? <br> Tell me about the food you have created. What ingredients did you add? <br> What makes the perfect mixture for a mud pie? |

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