Year 4



Knowledge Organiser: D&T - Food

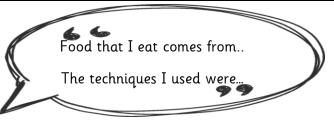
Project Ideas – *Edible Garden*

Key Vocabulary					
Grating	Kneading	Baking			
Savoury	Baking	Balance			



Key Learning

- Know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world
- How to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source
- How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking that a healthy diet is made up from a variety and balance of different food and drink, as depicted in, 'The eatwell plate'.



In Year 3, you learnt:

- That food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK.
- How to prepare and cook a variety of predominantly savoury dishes safely and hygienically
- How to use a range of techniques such as peeling, chopping and slicing
- That a healthy diet is made up from a variety and balance of different food and drink, as depicted in, 'The eatwell plate'.

Skills							
Design	Make	Evaluate					
Generate and clarify ideas	Order the main stages of	Investigate and evaluate a					
through discussion with peers to	making.	range of products					
develop design criteria to inform	-	including the ingredients,					
the design of products that are	Select from and use	materials, components					
fit for purpose, aimed at	materials and	and techniques that are					
particular individuals or groups.	components, including	used.					
	ingredients according to						
Use annotated sketches and	their function and	Test and evaluate their					
appropriate information and	properties.	own products against					
communication technology, such		design criteria and the					
as web-based recipes, to develop		intended user and					
and communicate ideas.		purpose.					
Generate, develop, model and		Evaluate their ideas and					
communicate realistic ideas		products against their own					
through discussion and, as		design criteria and identify					
appropriate, annotated		the strengths and areas for					
sketches, cross-sectional and		improvement in their					
exploded diagrams.		work.					

Health & Safety

Remove any jewellery and tie back long hair. Ideally, wear a hair net. Wear an apron and roll up your sleeves. Tie your apron securely. Wash your hands with hot water and antibacterial soap for at least 20 seconds. Washing your hands should be done before, during and after preparing food. Use different chopping boards and knives for raw meat & other foods. This stops bacteria spreading.

Use a food thermometer to check that food is cooked through. Check the dates on food, and check for allergies & diet e.g. vegetarian, vegan

Make sure that you clean up properly after yourself.