

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'.

Food that I eat comes from..

The techniques I used were...

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

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



