

Year 5



Knowledge Organiser: D&T - Food

Project Ideas – *Global Food, Biscuits*



Key Vocabulary

Food/ Meal Plan	Seasonality	Processed
Adapt/ change	Appearance	Taste
Texture	Aroma	Substitute

Key Learning

Know that seasons may affect the food available
 How food is processed into ingredients that can be eaten or used in cooking
 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
 Know that a healthy diet is made up from a variety and balance of different food and drink, as depicted in, 'The eatwell plate'.
 Know that recipes can be adapted to change the appearance, taste, texture and aroma

“ My seasonal ingredients are...

The texture of my.. is...

I changed my recipe by... because...”

In Year 4, 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, 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'.

Skills

<i>Design</i>	<i>Make</i>	<i>Evaluate</i>
Generate innovative ideas through research including surveys, interviews and questionnaires and discussion with peers to develop a design brief and criteria for a design specification. Design purposeful, functional, appealing products for the intended user that are fit for purpose based on a simple design specification. Develop and communicate ideas through discussion, annotated drawings, exploded drawings and drawings from different views.	Produce detailed lists of equipment relevant to their tasks. Write a step-by-step plan, including a list of resources required. Select from and use, a range of appropriate utensils, tools and equipment accurately to measure and combine appropriate ingredients.	Investigate and analyse products linked to their final product. Compare the final product to the original design specification and record the evaluations. Test products with intended user and critically evaluate the quality of the design, manufacture, functionality and fitness for purpose. Consider the views of others to improve 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.



