Spring Partnership Trust – Knowledge Organiser

DT Focus Food Year 2

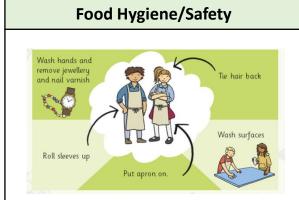
Dips and Dippers

Design Brief

Design and make a dip and dippers that taste good and include a range of food groups.

What? Key Skills		
Design	Make	Evaluate
 To use the basic principles of a healthy and varied diet to prepare dishes. To demonstrate an understanding of where food comes from. 	 To follow safe procedures for food safety and hygiene. To cut, slice, peel, grate and juice ingredients safely. To combine ingredients in different ways, eg mixing, stirring, folding, etc 	To explore and evaluate a range of existing salads, identifying likes and dislikes and suggesting improvements.

Key Vocabulary		
Design Brief	a description of what a new project or product should do and what is needed to produce it	
Design	a plan to show the look and function or workings of a product before it is made	
Make	create something by putting parts together	
Evaluate	to judge the quality of a product and how well it meets the design brief	
Food groups	a collection of foods that have similar nutritional properties.	
Carbohydrates	A food group that gives us energy that is used by the body	
Protein	a food group that helps us grow and build muscle	
Dairy	a food group that is important for strong teeth and bones	
Food Hygiene	the measures we take to ensure that food is safe to eat	
Recipe	a set of instructions we follow to make a food product or meal	
Peeling	to remove the outer coating of skin from fruits or vegetables	
Grating	to create small shreds of food by rubbing it on a grater	
Mixing	to combine or put ingredients together to form a mixture	
Juicing	to remove the juice from a piece of fruit	



Pictures and Diagrams



Cutting techniques



The Bridge





The Fork Secure