

Spring Partnership Trust – Knowledge Organiser

DT Focus

Food

Year 5

Sandwiches

Design Brief

Create a sandwich or roll that would form part of a healthy balance diet. Your bread should be home made and your filling should include a range of food groups

What? Key Skills

Design

- To sample different breads and to identify which bread would be best to use for a sandwich
- Choose a sandwich filler and discuss taste, food groups, where and how it was sources and if it's seasonal
- Understanding of how healthy the sandwich would be (balanced diet)

Make

- Awareness and understanding of food hygiene and how to stay safe in the kitchen
- To follow a recipe and instructions to make bread
- To make a sandwich filling and applying taught chopping techniques
- Assemble sandwich

Evaluate

- To evaluate what part you found tricky, what you learnt and what would you do differently
- To check if your design met the brief

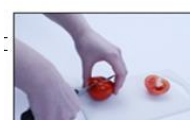
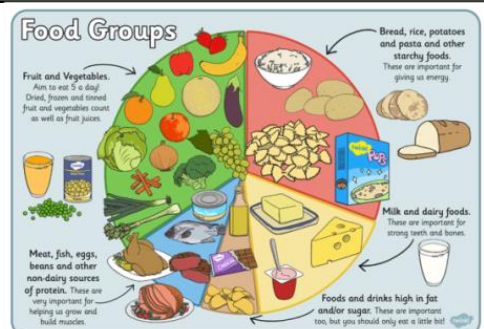
Key Vocabulary

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
Seasonality	Food that you may find during a particular season
Kneading	Working the dough with your hands
Assembling	To construct, make or build something

Food Hygiene/Safety



Pictures and Diagrams



The Bridge



The Claw



The Fork Secure