

Spring Partnership Trust – Knowledge Organiser

DT Focus	Food	Year 6
Global Food		
Design Brief Prepare a selection of foods from around the world that form part of a healthy balanced diet and follow the principles of the Eatwell Plate.		
What? Key Skills		
Design	Make	Evaluate
<ul style="list-style-type: none"> 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) 	<ul style="list-style-type: none"> 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 	<ul style="list-style-type: none"> 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	
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
Rolling	To flatten or spread thin by the use of a rolling pin
Folding	combine two mixtures of different thickness and weight into one
Boiling	A liquid that is at or over 100 degrees
Simmering	Warmed liquid that is not quite boiling
Beating	stirring or whisking quickly

Food Hygiene/Safety

Are you safe?

- When is it important to wash your hands?
- Is the kitchen, work surfaces and food equipment clean?
- How should raw and cooked food be handled and stored?
- How would you know how long these foods last?
- How can you make sure that microbes do not multiply quickly?
- Where should raw meat be kept in a fridge?

What should you do before you cook?

- What should these foods be stored?
- Enjoy your food!

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Pictures and Diagrams

How to Grate

First, place the grater onto the chopping board and hold it firmly by its handle.

Hold the cheese at its widest end and rub it down-and-up the grater firmly.

Continue grating until you are left with a small chunk of cheese. Stop at this point. There is no need to try and grate every bit.

Lift up the grater. Spoon the grated cheese into a dish.

The Bridge

The Claw

The Fork-Secure