

Key Stage Two Design Technology — Celebrating culture and seasonality - Food knowledge organiser

Learning Together, Learning for Life

Knowledge What will I know by the end of the unit?

Know how the eat-well plate can help my planning decisions.

Know how to use equipment safely to prepare and **combine** food for the product.

Know about a range of **fresh** and **processed** ingredients appropriate for my product, and whether they are **grown**, **reared** or **caught**.

Develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose.

Use annotated sketches and appropriate information and communication technology, such as web-based recipes, to develop and communicate ideas. Plan the main stages of a recipe, listing ingredients, utensils and equipment.

Check the label on	Eatwell Guide	٦
	Use the Eatwell Guide to help you get a balance of healthler and more sustainable food. It shows how much of what you eat overall should come from each food group.	ı
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of an adult's reference intake Typical values (on adult's reference intake	Potatoes bear milk moarfree	П
Choose foods lower in fat, salt and sugars	and different states of the state of the sta	П
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	The first and the second and conservation of the second and co	1
Eat less often and in small amounts	to the control of the	J
	Per day 🏚 2000kcal 📫 2500kcal = ALL FOOD + ALL DRINK	s

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What I will do:				
Designing	 Generate and clarify ideas through discussion develop design criteria. Use annotated sketches and research. 			
Making	 Plan the main stages of a recipe, listing ingredients, utensils and equipment. Select and use appropriate utensils and equipment to prepare and combine ingredients. Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics. 			
Evaluating	 Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics. Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs. Evaluate the ongoing work and the final product with reference to the design criteria and the views of others. 			

Vocabulary I will know:						
Bridge technique		Claw technique	- N			
fresh		processed	N. S.			
reared		grown				
caught		milled				
knead		fold				

