

Knowledge
<p>What will I know by the end of the unit?</p> <p>Know how the eat-well plate can help my planning decisions.</p> <p>Know how to use equipment safely to prepare and combine food for the product.</p> <p>Know about a range of fresh and processed ingredients appropriate for my product, and whether they are grown, reared or caught.</p> <p>Develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose.</p> <p>Use annotated sketches and appropriate information and communication technology, such as web-based recipes, to develop and communicate ideas.</p> <p>Plan the main stages of a recipe, listing ingredients, utensils and equipment.</p>

What I will do:	
Designing	<ul style="list-style-type: none"> Generate and clarify ideas through discussion develop design criteria. Use annotated sketches and research.
Making	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> 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	
fresh		processed	
reared		grown	
caught		milled	
knead		fold	

