

# Design Technology (DT) Knowledge Organiser

## Unit 1 – Food and Nutrition

### Key Content (New Learning)

To demonstrate good hygiene.

Know how to cut, mix and mould foods with supervision

Knows how to hold a knife correctly and cut safely.

Knows how to make a fruit salad and a bread roll.

### Unit Overview

### Key Vocabulary

Lesson 1 Try a range of fruits that could be used in a fruit salad. Plan which you will put in yours.

Lesson 2 Wash your hands ready to handle food products. Make your fruit salad. Prepare the fruits as needed.

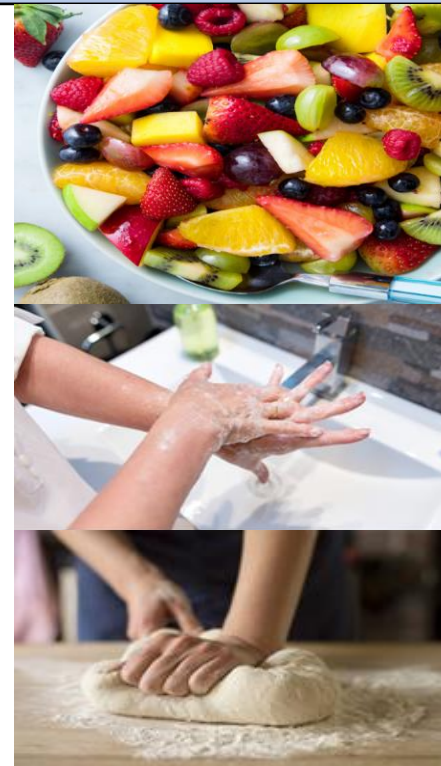
Lesson 3 Evaluate your fruit salad. What went well and how could you have improved it?

Lesson 4 Try a range of ingredients that could be used in a bread roll. Plan which you will put in yours.

Lesson 5 Wash your hands ready to handle food products. Knead your bread and add in the additional ingredients. Bake your bread.

Lesson 6 Evaluate your bread roll. What went well and how could you have improved it?

End Point You will have planned, made, eaten and evaluate a fruit salad and bread rolls.



Critique - What was good or bad about it?

Hygiene - Keeping everything clean.

Improve - How you could make it better.

Ingredients - Foods you will use.

Knead - Squeeze, push and massage dough with your hands.

Mix - Put the ingredients together and stir.

Mould - To shape the dough.

Plan - Draw, write and say what you want to do.