




Design Technology Knowledge Organiser

Term 2 - Food and Nutrition

Key Content			
To demonstrate good hygiene.	Knows how to cut, mix and mould foods (with supervision).	Knows how to hold a knife correctly and cut safely.	Knows how to make a salad and a bread roll.
Key Vocabulary		Knowledge	
Critique	What was good or bad about it?	<p>During this unit the children will name and prepare a variety of ingredients. They will learn to use a knife safely and learn about the importance of proper food hygiene.</p>   	<p>They will follow a process of</p> <ul style="list-style-type: none"> Plan their salad/bread Prepare the ingredients Follow a recipe Create their salad/bread Sample their food Evaluate their food.
Hygiene	Keeping everything clean.		
Improve	How you could make it better.		
Ingredients	Foods that 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.		
Savoury	A taste that is spicy or salty.		