



St Andrew's C of E Maghull Knowledge Organiser

Year 6 – Autumn 2 – DT – Celebrating Culture (Cookery)



Knowledge:

- Know how to prepare and cook a variety of predominately savoury dishes using a range of cooking techniques.
- Know yeast is a tiny plant which makes bubbles of carbon dioxide when mixed with flour and warm water.
- Know unleavened bread is a flat bread where yeast has not been added. Finishing is related to the appearance of the product – shape, decoration and colour.
- Know that rubbing in is the process of rubbing the dry ingredients together with the fat, lifting to put air into the mixture, so that it resembles fine breadcrumbs.



Skills:

- Understand the importance of correct storage and handling of ingredients (using knowledge of microorganisms)
- Measure accurately and calculate ratios of ingredients to scale up or down from a recipe
- Demonstrate a range of baking and cooking techniques
- Create and refine recipes including ingredients, methods, cooking times and temperatures

Lesson Sequence:

Lesson 1: I can evaluate existing products.

Lesson 2: I can establish a design criteria.

Lesson 3: I can generate ideas for a design.

Lesson 4: I can plan my design.

Lesson 5: I can make my product.

Lesson 6: I can evaluate my product.

Vocabulary:

Ingredients: foods or substances combined to make a dish

Yeast: used to raise bread dough.

Flour: a powder obtained by grinding – used to make bread, cakes and pastry.

Nutrients: a substance that provides nourishment.

Savoury: belonging to the category that is salty or spicy – opposite to sweet.

Seasonality: A time of year when specific items are popular or used more.

Utensils: pieces of equipment used to aid cooking or baking.

Combine: to mix two or more things together.

Whisk: action use to blend items together quickly.

Innovative: a new method, product or idea.