St Andrew's C of E Maghull

Design and Technology Knowledge Organiser

Year 6 – Autumn 2 – Food – Celebrating Culture and Seasonality



Knowledge:	**Skills:**	**Vocabulary:**	**Lesson Sequence:**
I know how to use utensils and equipment including heat sources to prepare and cook food. I understand about seasonality in relation to food products and the source of different food products. I know and can use relevant technical and sensory vocabulary.	**Designing** I can generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification. I can explore a range of initial ideas and make design decisions to develop a final product linked to user and purpose. I can use words, annotated sketches and information and communication technology as appropriate to develop and communicate ideas. **Making** I can write a step-by-step recipe, including a list of ingredients, equipment and utensils I can select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients. I can make, decorate and present the food product appropriately for the intended user and purpose. **Evaluating** I can carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. tables/graphs/charts such as star diagrams. I can evaluate the final product with reference back to the design brief and design specification, taking into account the views of others when identifying improvements. I can understand how key chefs have influenced eating habits to promote varied and healthy diets.	**Finishing** – related to the appearance of the product – shape, decoration and colour. **Rubbing in** – rubbing the dry ingredients together with the fat, lifting to put air into the mixture, so that it resembles fine breadcrumbs. **Knead** – pulling and squeezing dough to make it smooth. **Dough** – a mixture of flour, yeast and water before it is cooked. **Yeast** – a tiny plant which makes bubbles of carbon dioxide when mixed with flour and warm water. **Ingredients** – combined foods to make a recipe **Herbs** - any plant with leaves, seeds, or flowers used for flavouring **Gluten** - a protein naturally found in some grains including wheat, barley, and rye. **Allergy** - instant negative reaction in the body (armful) **Intolerance** - an inability to eat a food or take a drug without adverse effects. **Savoury** - salty or spicy rather than sweet. **Seasonality** – ingredients led by the current season	**Lesson 1** – I can evaluate existing savoury biscuits. **Lesson 2** – I can establish the design criteria for making savoury Christmas biscuits. **Lesson 3** – I can generate ideas of how to make a savoury Christmas biscuit. **Lesson 4** – I can plan the making stage for savoury Christmas biscuits. **Lesson 5** – I can make savoury Christmas biscuits. **Lesson 6** – I can evaluate my end product – savoury Christmas biscuits - against the design criteria.