

KNOWLEDGE ORGANISER – St Gregory’s RC Primary School

Topic: Design Technology

Year Group: 5

Spring

Strand: Food Celebrating Culture and Seasonality - Bread

What I should already know	Sticky knowledge	Key skills
<ul style="list-style-type: none"> • I know how to be hygienic when using food • I know that recipes need to be followed in order. • I know which meat product come from which animal • I understand and can explain how meat and fish are reared, caught and processed in the UK, Europe and the wider world. • I understand there are different ways of preparing foods according to different religions. • I know different ways that food can be stored safely • I know the difference between grilling and frying. • I can explain what sustainable fishing is. 	<ul style="list-style-type: none"> • I know how raw foods and cooked foods should be stored safely • I know how to prepare ingredients in a recipe before cooking • I know how to use utensils and equipment safely and hygienically • I know how to work an oven to create a baked dish. • I know how to increase/ decrease ingredients in a recipe. • I know where and how food is grown and processed into ingredients that can be eaten or used in cooking. 	<ul style="list-style-type: none"> • I can describe the causes of food poisoning and explain how to reduce the risks. • I can identify different ways food can be stored to prevent contamination. • I can join and combine a widening range of ingredients to bake a savoury dish using an oven • I can apply mathematical knowledge to calculate weight of ingredients to scale up or down from a recipe.
<p align="center">Design brief</p>		
<p>The Warburton’s bake-off will give you the opportunity to bake your own bread which will then be entered into the bake-off competition. You will need to think about what star ingredient you are going to add to your basic bread recipe that will make it turn it into a bread that Warburton’s could bake.</p>		

Vocabulary**Diagrams/Pictures**

Cross-contaminate	When bacteria are transferred from one object to another unintentionally. This can be harmful.
Decrease	Making ingredients smaller to make a smaller portion.
Grown	How a plant is developed and harvested. Food can be grown on trees, in the ground or other methods.
Increase	
Processed	Food is manufactured through machinery and extra ingredients can be added to change the flavour or increase the shelf life.
Ratio	The relationship between two ingredients in parts. Ratios help to scale up or down a recipe.
Raw	Food that is uncooked.
Temperature	The degree of heat in an object measured by a thermometer or thermostat.

