


KNOWLEDGE ORGANISER – St Gregory's RC Primary School

Topic: Design Technology

Year Group: 6 Summer

Strand: Food - Celebrating Culture and Seasonality

What I should already know	Sticky knowledge	Key skills
<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 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 know which foods are in season and incorporate this in my cooking. I know how to work within a budget to create a savoury meal I know how to prepare and cook a savoury dish. I know which chefs have promoted seasonality, local produce and healthy eating. I know how food ingredients should be stored healthily and give reasons. I know that food goes through stages including when it is safe and unsafe to eat including unripe or mouldy. 	<ul style="list-style-type: none"> I can choose ingredients to support healthy eating choices when designing my food product. I can use my knowledge of seasonality to create a meal by choosing ingredients that are in season. I can classify dishes into sweet and savoury. I can follow a recipe that requires more than 1 cooking skill. I can identify which foods are sourced locally/ in the UK and overseas within my cooked dish.
Design brief		
<p>Your Leavers Assembly will give you the opportunity to bake some homemade fruit scones that you can serve to your Parents as an afternoon tea. You will need to think carefully about what fruit is in season so as to make your scones taste delicious.</p>		

Vocabulary		Diagrams/Pictures	
beat	Stirring a batter very quickly to put air into a mixture.		
bran	The outer layers of cereals and grain.		
dough	A mixture of flour, yeast and water before it is cooked.		
endosperm	The store of food inside a seed.		
Finishing	Related to the appearance of the product- shape, decoration and colour.		
germ	Part of the seed where the root and shoots grow from.		
knead	Pulling and squeezing dough to make it smooth.		
rubbing in	Rubbing the dry ingredients together with fat, putting air in the mixture.		
savoury	Food that is savoury does not taste sweet. It may be salty or spicy.		
whisk	Blending ingredients to include air in a mixture.		
yeast	A tiny plant which makes bubbles of carbon dioxide when mixed with flour and water.		