



Year 6 – Autumn – DT – Pupil Knowledge Organiser



What do I already know?		What am I learning now?	
<ul style="list-style-type: none"> • Certain foods grow best in specific seasons of the year. • Some foods are imported into and exported from the UK. • Foods are processed into ingredients that can be eaten or used in cooking. • Illnesses can occur if safe and hygienic cooking practices are not followed. • Different cooking skills include: cut, peel, grate, slice, chop, whisk and mix. • Different cutting techniques include: bridge hold and claw grip. • Different cooking techniques include: boil, roast, bake, grill, and barbecue. 		<ol style="list-style-type: none"> 1. How have UK diets changed as a result of food imports? 2. What are the benefits and limitations of importing and exporting foods? 3. How do Mediterranean foods reach our plates? 4. Can we design a healthy Greek-inspired dish? 5. Can we accurately make a prototype product? 6. Does our product meet the design specification? 	
Key Knowledge: Food Sources		Key Knowledge: Design, Make, Evaluate	Key Vocabulary
<p>Before the increase in food imports, the UK diet focused on local, seasonal and staple foods.</p>	<p>Importing foods can make food prices higher.</p>	<p>In Design and Technology we follow a process:</p> <p>design</p> <p>Develop a design specification based on in-depth research.</p> <p>make</p> <p>Accurately assemble, join and combine materials and components.</p> <p>evaluate</p> <p>Learn from existing products.</p> <p>Critically assess the success of a product, based on the design specification and the views of others.</p>	<p>diet</p> <p>The food usually/typically eaten by a specific cultural group.</p> <p>import</p> <p>To bring in from another country, especially as something to be sold.</p> <p>export</p> <p>To send to another country to sell.</p> <p>traditional</p> <p>Customs and ways of doing things in a particular culture.</p> <p>produce (noun)</p> <p>Things made or grown in order to be sold, especially fresh fruit and vegetables.</p> <p>preserve</p> <p>To prepare a food item for future use.</p> <p>food miles</p> <p>The distance that a food item has travelled from its original source to our plate.</p> <p>Mediterranean</p> <p>A large sea bordered by Europe on the north. Also, the culture of the countries that border that sea.</p>
<p>Importing gives us access to foods that might not grow in our country.</p>	<p>Transporting food can harm the environment due to increased pollution.</p>		
<p>Importing foods even when they are not in season in our country.</p>	<p>Foods with high "food miles" can lose freshness so may not be as nutritious.</p>	<p>Key Knowledge: Cooking Techniques</p> <p>Frying is a method that involves cooking food in hot oil/fat.</p>	<p>Preserving foods helps them stay fresh during transport.</p>