

Year 5 – Summer – DT – Pupil Knowledge Organiser



Digretion Conservation Gral Rights	Head		
Lagury/Heritage	Hand	Heart	

	what do I already know?	
•	Savoury food is Food that not sweet, e.g. salty, spicy or meaty.	
•	Cross contamination is passing bacteria, making foods unsafe to eat.	

- We also use different cutting boards to avoid cross-contamination. We can avoid foodborne illnesses by storing food in the refrigerator.
- Cooking techniques inc
- Cutting techniques inc

nclude: roasting and baking.	5.	Can we safely and
clude: bridge hold and claw grip.	6.	What went well/

1.	What is seasonality and why is it important?
2.	What seasonal foods are used in UK summer BBQs?

How are ingredients processed?

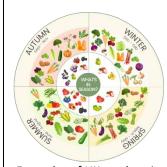
- Can we design a healthy BBQ dish?
- nd hygienically prepare and cook our dish?
- /what would we improve about our dish?

What am I learning now?





Using seasonal ingredients means the food is: fresher, tastes better, more environmentally friendly, and supports local UK farmers.



Examples of UK produce in summer include: tomatoes, peppers, peas, broad beans, courgettes, cucumbers, new potatoes.

Common UK BBQ foods include both meat and plant-based options, often using summer produce.

Key Knowledge: Cooking & Nutrition



Healthy BBQ options can include skewers, grilled vegetables, and marinated meats using seasonal produce.



Healthy dishes include a balance of vegetables, protein, and wholegrains.



Examples of food processing: drying, freezing, canning, juicing, and pasteurising.



Many BBQ ingredients, such as herbs and spices are processed.

Design, Make, Evaluate	Key Vocabulary	
-	seasonality	The time of year when certain fruits and vegetables grow best in the UK.
In Design and Technology, we follow a process:	ingredients	The foods and items used to make a dish or meal.
design Develop a design	processed	Food that has been changed from its natural state to make it easier to eat, store, or cook.
specification based on indepth research.	barbecue	A way of cooking food using heat from a grill, often outside.
	grill	To cook food using heat from below or above, like on a BBQ.
make Accurately assemble, join and combine materials and	chopping board	A flat surface used to safely cut food; different colours are used for different types of food.
components.	skewer	A stick used to hold pieces of food together while cooking on a grill or BBQ.
evaluate Learn from existing products.	marinade	A sauce or mixture used to soak food in to add flavour before cooking.
Critically assess the success of a product, based on the	herbs	Leaves from certain plants used to add flavour to food.
design specification and the views of others.	spices	Parts of plants like seeds, roots or bark used to give strong flavours.
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