






Year 5 – Summer – DT – Pupil Knowledge Organiser



What do I already know?		What am I learning now?	
<ul style="list-style-type: none"> 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 include: roasting and baking. Cutting techniques include: bridge hold and claw grip. 		<ol style="list-style-type: none"> What is seasonality and why is it important? What seasonal foods are used in UK summer BBQs? How are ingredients processed? Can we design a healthy BBQ dish? Can we safely and hygienically prepare and cook our dish? What went well/what would we improve about our dish? 	
Key Knowledge: Cooking & Nutrition		Design, Make, Evaluate	Key Vocabulary
 <p>Using seasonal ingredients means the food is: fresher, tastes better, more environmentally friendly, and supports local UK farmers.</p>  <p>Examples of UK produce in summer include: tomatoes, peppers, peas, broad beans, courgettes, cucumbers, new potatoes.</p>		<p>In Design and Technology, we follow a process:</p>  <p>Develop a design specification based on in-depth research.</p> <p>Accurately assemble, join and combine materials and components.</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>seasonality The time of year when certain fruits and vegetables grow best in the UK.</p> <p>ingredients The foods and items used to make a dish or meal.</p> <p>processed Food that has been changed from its natural state to make it easier to eat, store, or cook.</p> <p>barbecue A way of cooking food using heat from a grill, often outside.</p> <p>grill To cook food using heat from below or above, like on a BBQ.</p> <p>chopping board A flat surface used to safely cut food; different colours are used for different types of food.</p> <p>skewer A stick used to hold pieces of food together while cooking on a grill or BBQ.</p> <p>marinade A sauce or mixture used to soak food in to add flavour before cooking.</p> <p>herbs Leaves from certain plants used to add flavour to food.</p> <p>spices Parts of plants like seeds, roots or bark used to give strong flavours.</p>