



Year 4 – Spring – DT – Pupil Knowledge Organiser



What do I already know?	What am I learning now?
<ul style="list-style-type: none"> In the UK, we grow, rear and catch a wide variety of foods. Washing hands before cooking is important to keep germs away from our food. Aprons keep our clothes clean, and we tie hair back, so it doesn't get in the food. Different cutting boards are used for different foods to stop the spread of bacteria. Bridge Hold and Claw Grip are different methods of cutting/chopping. 	<ol style="list-style-type: none"> Why do some foods grow better in the UK? What savoury foods do we import from mainland Europe? Why is safe and hygienic food preparation essential? Can we design a healthy bread product? How do we cook our bread? How well does our product meet our design criteria? <div style="text-align: right;"> </div>

Key Knowledge: Food Safety & Hygiene	Key Knowledge: Sources	Design, Make, Evaluate	Key Vocabulary	
<p>Cross-contamination causes foodborne illnesses.</p> <p>We can avoid foodborne illnesses by storing food in the refrigerator.</p> <p>We also use different cutting boards to avoid cross-contamination.</p>	<p>The temperate climate and rainfall in the UK are good for growing wheat.</p> <p>Strawberries, raspberries, and blackberries grow well in the UK due to cool summers.</p> <p>Cabbage and broccoli can handle the UK's colder temperatures.</p> <p>The UK imports some foods from mainland Europe because their climate is better suited to growing them.</p>	<p>In Design and Technology, we follow a process:</p> <p>design</p> <p>Develop a range of ideas based on who will use our product and what for.</p> <p>make</p> <p>Safely assemble, join and combine materials.</p> <p>evaluate</p> <p>Learn from existing products.</p> <p>Discuss what is good and what can be improved about our products, based on our design criteria.</p>	<p>climate</p> <p>temperate</p> <p>import</p> <p>savoury</p> <p>texture</p> <p>cross-contamination</p> <p>bacteria</p> <p>yeast</p> <p>kneading</p> <p>proving</p>	<p>The average weather conditions of a particular place or region over a period of years.</p> <p>Usually mild weather without extreme cold or extreme heat.</p> <p>To bring things from another country usually for selling.</p> <p>Food that not sweet, e.g. salty, spicy or meaty.</p> <p>How food feels in your mouth when you eat it, e.g. crunchy, smooth, or chewy.</p> <p>When bacteria from one food spread to another, making it unsafe to eat.</p> <p>Tiny germs that can be found in food, some are harmless, but others can make you sick if you eat them.</p> <p>A living organism that helps bread dough rise.</p> <p>To press, fold, and stretch dough with your hands</p> <p>To let dough sit and rise before baking it.</p>
Key Knowledge: Baking				
<p>Yeast is used in dough to help it rise, creating a light and airy texture.</p> <p>Proving is important for getting light and fluffy bread.</p> <p>Kneading helps develop gluten, giving the bread its texture.</p> <p>Baking bread in a hot oven causes the yeast to create bubbles in the dough.</p>				