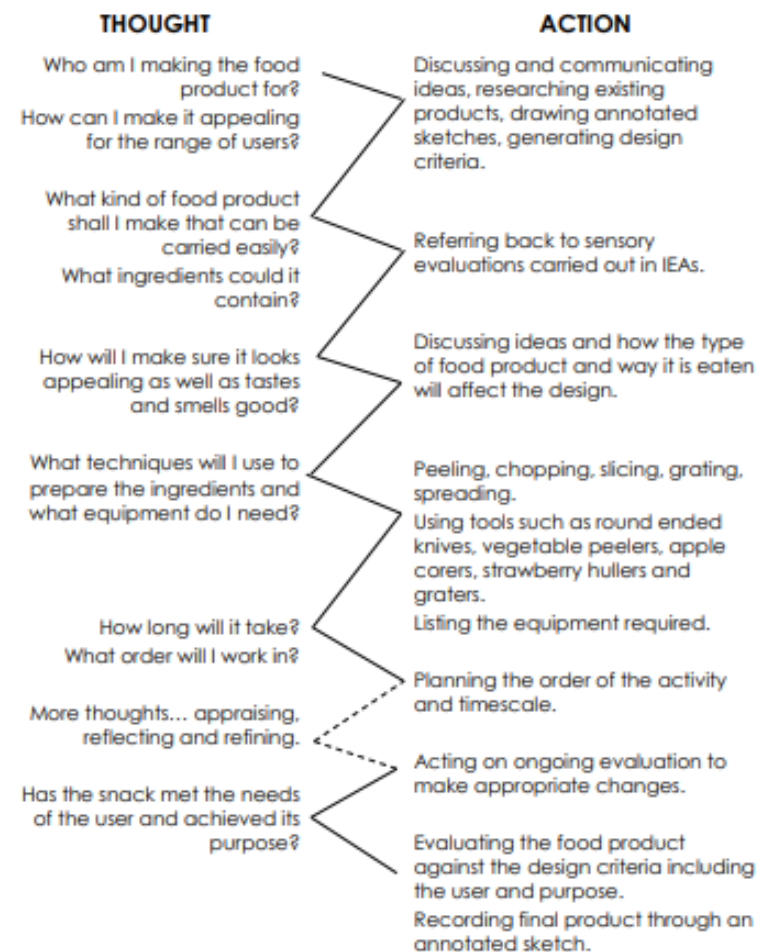


Design & Technology Knowledge Organiser

Year Three — Healthy & Varied Diet Skills and techniques

Designing, making and evaluating a bread-based product with a filling for lunch, such as a wrap, a sandwich, a roll, a blini or a toastie

An iterative process is the relationship between a pupil's ideas and how they are communicated and clarified through activity. This is an example of how the iterative design and make process might be experienced by an individual pupil during this project:



Skills and techniques



Grating cheese



Spreading butter on bread



Cutting using the bridge technique



Cutting using the claw technique



Links to prior learning

Know some ways to prepare ingredients safely and hygienically.

Have some basic knowledge and understanding about healthy eating and The eatwell pyramid.

Key Vocab

Baguette, brioche, pitta, ciabatta, loaf, utensils techniques and ingredients.

Texture, taste, sweet, sour, hot, spicy, appearance, smell, preference, greasy, moist, cook, fresh, savoury.

hygienic, edible, grown, reared, caught, frozen, tinned, processed, seasonal, harvested healthy/varied diet

planning, design criteria, purpose, user, annotated sketch, sensory evaluations

