Design & Technology Knowledge Organiser

Year Three — Healthy & Varied Diet Skills and techniques

Designing, making and evaluating a breadbased 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:

THOUGHT

Who am I making the food product for? How can I make it appealing for the range of users?

What kind of food product shall I make that can be carried easily? What ingredients could it

contain?

How will I make sure it looks appealing as well as tastes and smells good?

What techniques will I use to prepare the ingredients and what equipment do I need?

> How long will it take? What order will I work in?

More thoughts... appraising, reflecting and refining. «

Has the snack met the needs of the user and achieved its purpose?

ACTION

Discussing and communicating ideas, researching existing products, drawing annotated sketches, generating design criteria.

Referring back to sensory evaluations carried out in IEAs.

Discussing ideas and how the type of food product and way it is eaten will affect the design.

Peeling, chopping, slicing, grating, spreading.

Using tools such as round ended knives, vegetable peelers, apple corers, strawberry hullers and graters.

Listing the equipment required.

Planning the order of the activity and timescale.

Acting on ongoing evaluation to make appropriate changes.

Evaluating the food product against the design criteria including the user and purpose.

Recording final product through an annotated sketch.



Grating cheese



Cutting using the bridge technique



Spreading butter on bread



Cutting using the claw technique

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



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.

