

St Mark's Church of England School - Knowledge Organiser

Subject: Design Technology

Year: 4

Topic: Food (European Cuisine)

What I should already know:

reared



- Food in the UK is caught, reared or grown.

grown



- How to measure or weigh using measuring cups or scales.

caught



- What a recipe is and how to follow it.
- How to use a heat source.
- Skills of cutting, peeling, grating, mixing, spreading and kneading.

What I will learn:

- Food is grown, reared and caught in Europe.
- How to prepare European dishes safely and hygienically.
- What seasonality is and which foods are available in different seasons.

- We can evaluate food using:

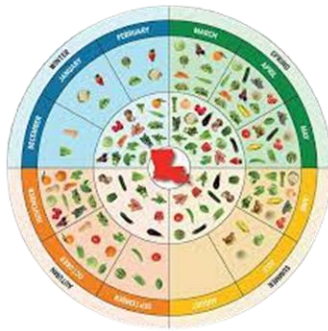
Taste



Aroma



Appearance



Key Vocabulary

seasonality

This is the time of year that food is at its best or is ready for harvesting.

hygienic



Things we do to prepare, handle and store food that reduce the risk of someone getting ill.

Cuisine



A style or method of cooking linked to a particular country or region.

Grown



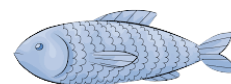
Food that has been planted by a farmer.

reared



An animal that has been looked after on a farm.

caught



Food that has been captured from the wild

Key Skills

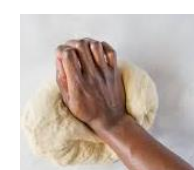
mixing



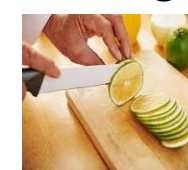
spreading



kneading



slicing



chopping



- Use different chopping boards for different foods.
- Clean knives between different foods.
- Wash hands before cooking
- Hair tied back.
- Clear all surfaces before cooking.