

Sticky Knowledge

Use a growing range of appropriate vocabulary in speaking and writing to articulate descriptions, investigations, plans, making and evaluations.

Understand the need for safe and hygienic practise and how to perform these effectively.

Know foods that are fresh or processed and grown, reared, or caught.

Key skills

Consider appearance, taste, texture and aroma to design an appealing product (sandwich) for a particular user (selves) and purpose (picnic).

Mix flour, water, yeast, sugar and salt bread mixture.

Knead and bake bread.

Use claw technique for cutting bread.

Spread butter onto bread.

Grating, peeling, chopping, bridge technique cutting and slicing food.

Identify successes and next steps in evaluations.



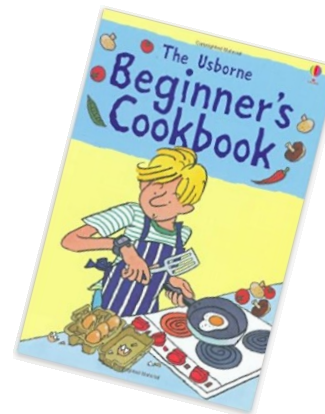
Belmont Primary School, Design Technology

Y3 and Y4 Knowledge Organiser, Cycle A, Summer

Healthy and varied diets



Books to enjoy



Key Vocabulary

Fresh - food that has not been altered

Processed - food that has been altered

Hygienic— clean and preventing disease

Grown—grown from seed, natural

Harvested— to gather a crop of food

Reared— brought up until grown

Caught - to grab and capture