

What should I already know?

- I know about familiar food items.
- I can use vocabulary to describe the taste, smell and appearance of different foods.
- How to cut and chop ingredients safely.
- How to use pictures and words to plan my design.
- How to work in a safe and hygienic manner.
- How to measure ingredients using spoons.

What new skills and knowledge will I acquire?

I will:

- Know where to find **nutritional information** on packaging.
- Know what **root vegetables** are.
- Know about different types of **dressing** e.g. mayonnaise / low fat mayonnaise / natural yogurt
- Know how to use a peeler safely to **peel** root vegetables such as carrots. 
- Know how to use a grater to **grate** ingredients such as onions and cheese.
- Know how to use a knife to **cut** or **chop** ingredients. 
- Know how to use the **claw grip**.

Design and Technology Knowledge Organiser

Topic: Making Coleslaw

Strand: Cooking and Nutrition



What will I be able to do by the end of the unit?

Design

Look at a range of existing **products** and express my opinions.



Choose the best tools and ingredients for my product.

Create a design following **design criteria** and describe it using pictures, words and diagrams.

Make

Cut, peel, grate and **chop** ingredients.



Work safely and hygienically.

Mix ingredients together with a chosen dressing.

Evaluate

Evaluate my work against my **design criteria**.



Evaluate my **product** identifying strengths and possible changes I might make.

Vocabulary

claw grip	A cutting technique whereby your little finger and thumb hold the food down and the knife cuts the food in front of your knuckles, keeping your finger tips safe from sharp blades.
coleslaw	A salad or side dish made of shredded cabbage and sometimes other shredded vegetables.
dressing	A sauce for adding to food.
grate	To rub food over a metal tool called a grater so that it is cut into very small pieces.
nutritional information	Found on food packaging and informs us what is in our food and the 'goodness' value.
prepare	To get ready for something.
root vegetables	Any underground part of a plant that we eat. E.G. potatoes, carrots

Existing products

We will **explore** existing coleslaw products to find out what ingredients are used.

We will explore existing coleslaw to decide which type of dressing would be best.

