

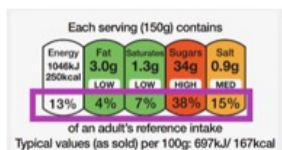
What should I already know?

- How to group familiar food products
- Cut, peel, grate chop and slice a range of ingredients
- Begun to understand nutritional information on packaging
- Use spoons and cups to measure and weigh ingredients
- Follow a basic recipe.



What new skills and knowledge will I acquire?

- How to peel, cut, grate, chop and slice a range of ingredients with confidence
- How to measure and weigh ingredients accurately.
- How to join and combine a range of ingredients.
- Understand the nutritional information on packaging
- Follow a simple recipe
- Analyse ingredients using taste, texture, smell and appearance.
- Develop sensory vocabulary
- Understand what the local dishes of Mexico are and the local ingredients available



Design and Technology Knowledge Organiser

Topic: Mexico and Mayans

Strand: Food technology-
Mexican cornbread
and dips



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

Design

- Use research for design ideas.
- Begin to create own design criteria.
- Show their design meets a range of requirements and is fit for purpose.
- Make and explain design decisions
- Have a least one idea about how to create the product and suggest improvements for their design.
- Produce a plan, explain it to others and say how realistic it is.
- Describe their design using labelled drawings from different views showing specific features.



Make

- Select suitable tools and equipment, explain their choices in relation to required techniques and use accurately.
- Select appropriate materials that are fit for purpose and explain their choices.
- Work through their plan in order.



Evaluate

- Use the design criteria to evaluate products and explain how they can be improved.
- Know about some chefs of ground breaking products.
- Evaluate existing products.



Vocabulary

allergen	A substance that is capable of producing an allergic reaction.
bitter	A sharp bad taste that is neither sour nor salty.
combine	To bring or join together into a whole.
hygiene	The practice of keeping yourself and your surroundings clean.
peel	Remove the outer covering or skin from a fruit or vegetable)
recipe	A set of instructions for preparing a particular dish.
reference intake	A guide to the approximate daily amount of nutrients (fats, saturated fats, salt and sugar) and energy you need for a healthy diet
sour	Sharp unpleasant taste like the taste of a lemon.
sweet	Having the pleasant taste characteristic of sugar or honey.
salty	Tasting of, containing, or preserved with salt.

Existing products

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

We will explore existing products to look at nutritional values.

