

# DT Knowledge Organiser

Y5/6

Topic: Celebrating Culture and Seasonality

## Prior learning

- Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet. (all prior year groups)
- Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and combining Ingredients. (all prior year groups)

## Now in Year 6

I will design make and evaluate a product considering seasonality and culture.

## Key Vocabulary

Knead	pulling and squeezing dough to make it smooth.
Culture	The way of life for a certain group of people at a certain time, including customs and beliefs.
Rubbing in	rubbing the dry ingredients together with the fat, lifting to put air into the mixture, so that it resembles fine breadcrumbs.
Intolerance	a difficulty in digesting certain foods or ingredients and causes medical symptoms
Finishing	related to the appearance of the product – shape, decoration and colour.
Yeast	a tiny plant which makes bubbles of carbon dioxide when mixed with flour and warm water.

## Technical Knowledge

### Culture

Diets around the World are based on similar food groups



Food is prepared in different ways due to a number of factors, including country, culture, custom and religion.



### Possible Techniques



Mixing to combine ingredients if making savoury muffins or scones

Rubbing in to mix fat and flour if making a yeast-based product

Kneading a bread dough

### Research

Example of a recording table:

Type of cultural/seasonal food product	Appearance	Smell	Flavour/Taste	Texture
Savoury Scone	Golden/rough	Fresh/baked	Crumbly	Cheesy

Transport	Tally	Frequency
Walk		13
Bus		7
Car		4
Bike		5
Train		1

