

Fens Primary School Knowledge Organiser



Design and Technology

Global Food

Year 5

Term: 2A

Key Learning

To understand seasonality and know where and how a variety of ingredients are grown.

To understand and apply the principles of a healthy and varied diet in the context of understanding how diets are varied around the world but still consist of the same food groups.

To understand and explain why rice is a good staple food.

To demonstrate a range of food skills and techniques in the context and of preparing Mexican food.

To demonstrate a range of basic and advanced food skills and cooking techniques in the context of cooking Chinese food.

To accurately and mainly independently follow a recipe demonstrating a range of cooking techniques in the context of cooking pretzels.

Key Vocabulary

Ingredient, climate, taste, prepare, sensory, world, global, flourish, diet, food groups, eatwell plate, protein, dairy, carbohydrates, starchy fruit, fat, vegetables, rice, boil, hob, heat source, recipe, staple, storage, handling, nutritional, benefits, measure, skills, techniques, basic, fry, grate, dice, chop, slice, hygiene, advanced, bake, crack, dice, peel, slice, roll, knead, equipment.

Useful Books

- The World Came to My Place Today (Eden Project Books)
- Ending World Hunger: School Lunches for Kids around the World (William Lambers)
- Kids around the World Clock: The Best Foods and Recipes from Many Lands (Arlette N. Braman)
- The Kids' around the World Cookbook: PSHE Multiculturalism Healthy Eating Food Technology (Rosalba Giofree, Karen Ward)
- I want to be a Chef—Around the world (Murdoch Books)
- Noodle Kids (Jonathon Sawyer)

