

DT UKS2 KNOWLEDGE ORGANISER- Term 1 and 2

KEY FOCUS: Cooking and Nutrition

National Curriculum Links:

- understand and apply the principles of a healthy and varied diet
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- understand seasonality, and know where and how a variety of ingredients are grown,
- reared, caught and processed.



Key Vocabulary	
Seasonal	Foods that ripen or are 'in season' at certain times of the year in the UK.
Savoury	A food or dish that is particularly salty.
Bacteria	Microscopic organisms that are all around. Some bacteria are good
Contamination	When bacteria moves around from one place to another
Reared	To breed or grow to use for food or sell at a market
Processed	A food that has been altered in any way.

Sticky Knowledge:

- Savoury dishes are mainly used as main meals.
- Bacteria is invisible to the eye so we need to be very careful when cooking to avoid food poisoning.
- We use recipes to produce a certain dish.
- We wash our hands and prepare our food area with caution to prevent contamination.
- Particular foods are grown in certain seasons.
- Soup is made through liquidising various ingredients.
- Different cultures have different food cuisines.