## Year 5: Food Knowledge Mat

| Subject                 | Specific Vocabulary   | Product Outcome                | Important knowledge<br>about food.   |
|-------------------------|---|--------------------------------|--|
| functionality           | Being useful, practical and right for the purpose something was made.                                 |                                |  |
| accurate                | Correct and without any mistakes.   |                                | <ul> <li>I know how some foods are processed.</li> <li>I can use the internet to carry out research.</li> <li>I can use my five senses to evaluate a range of foods.</li> </ul>                                      |
| design<br>specification | A list of criteria a product needs to meet.   |                                |  |
| design<br>decisions     | The decisions made in the designing process.  |                                | <ul> <li>I can research the nutritional values, seasonality and the availability of food products.</li> <li>I can use my knowledge to make design decisions that meet the design specification.</li> </ul>           |
| processed               | To perform a series of mechanical or<br>chemical operations on something<br>to change or preserve it. |                                |  |
| refine                  | To make minor changes to improve or perfect something.  | Kneading                       | <ul> <li>I can safely follow a recipe<br/>and I can follow good<br/>hygiene practices when<br/>handling food.</li> <li>I know how to measure<br/>accurately using scales,<br/>spoons and a measuring jug.</li> </ul> |
| culture                 | The ideas, customs, and social behaviour of a particular people or society.                           | Kneading a bread         dough |  |
| nutrition               | The process of providing or<br>obtaining the food necessary for<br>health and growth.                 |                                | <ul> <li>I know how to knead dough<br/>and the purpose of this<br/>process.</li> <li>I can be critical about my<br/>product and make<br/>suggestions as to how my<br/>design could be improved.</li> </ul>           |
| knead                   | To prepare (dough) by pressing a mixture of flour, water with your hands                              |                                |  |
| prove                   | The last rising of the dough before it is baked.  |                                |  |