



Year 5: Food Knowledge Mat

Subject Specific Vocabulary		Product Outcome	Important knowledge about food.
functionality	Being useful, practical and right for the purpose something was made.		<ul style="list-style-type: none"> <input type="checkbox"/> I know how some foods are processed. <input type="checkbox"/> I can use the internet to carry out research. <input type="checkbox"/> I can use my five senses to evaluate a range of foods.
accurate	Correct and without any mistakes.		
design specification	A list of criteria a product needs to meet.		
design decisions	The decisions made in the designing process.		
processed	To perform a series of mechanical or chemical operations on something to change or preserve it.		
refine	To make minor changes to improve or perfect something.		
culture	The ideas, customs, and social behaviour of a particular people or society.	<h2 style="text-align: center;">Kneading</h2>  <p style="text-align: center;">Kneading a bread dough</p>	<ul style="list-style-type: none"> <input type="checkbox"/> I can safely follow a recipe and I can follow good hygiene practices when handling food. <input type="checkbox"/> I know how to measure accurately using scales, spoons and a measuring jug.
nutrition	The process of providing or obtaining the food necessary for health and growth.		
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.		