






Year 2: Food Knowledge Mat

Subject Specific Vocabulary		Food Preparation Techniques		Important Knowledge	
texture	How something feels when it is touched.			<ul style="list-style-type: none"> <input type="checkbox"/> I can describe the taste, texture and appearance of a range of vegetables. <input type="checkbox"/> I can use the basic principles of a healthy and varied diet to design and prepare dishes. <input type="checkbox"/> I know the five food groups. <input type="checkbox"/> I know why the five food groups are important for our body. <input type="checkbox"/> I can design a purposeful, functional and appealing food product based on a design criteria. <input type="checkbox"/> I know how to use equipment to slice, dice, grate and julienne. <input type="checkbox"/> I can use the bridge hold and claw grip technique to cut vegetables. <input type="checkbox"/> I can follow good hygiene and work safely. <input type="checkbox"/> I can evaluate my product against the design criteria. 	
layer	Arranging things on top of one another.				Grating
hygiene	Keeping clean to stay healthy and prevent disease.		<h2>Knife Grips</h2>		
diet	The kind of foods that a person eats.				Peeling
balanced diet	Having different types of food in the correct amounts to keep us healthy.				
criteria	A standard for evaluating something.		Bridge Grip		
template	A shape, drawn to help cutting out.				
mock up	A model which allows us to try out ideas.				
measure	The size of something.				
evaluate	To judge how a product meets a chosen criteria.				