

Year 4: Food Knowledge Mat

Subject Specific Vocabulary

design criteria	The goals that a project must achieve in order to be successful.
prototype	A first version of a product in which improvements can be made.
unique	Being the only one of its type. There is nothing else quite like it.
modify	To make changes to a product by making alterations.
target audience	A particular group at which a product is aimed at.
aroma	A distinctive, typically pleasant smell.
aesthetic	Relating to beauty and what is beautiful.
preference	A greater liking for one alternative over another.
recipe	A set of instructions for preparing a particular dish.
combine	To mix together.

Food Safety

Kitchen Safety Tips



Wash First
If sampling, remember to wash the spoon before it goes back in the food.



2 Hours
Don't leave out perishable foods for more than 2 hours.



Counter Safety
Keep hot liquids and food away from counter and table edges where young children can reach.



Prevent Bacteria
Fully cook recipes with eggs, meat and poultry and thoroughly wash fresh produce.



Wash Often
Wash your hands a lot, and remind kids to do the same.

Combining Methods



creaming

rubbing in

Important Knowledge

- I can describe the features of a biscuit based on taste, aroma, texture and appearance.
- I know how to follow a recipe and modify it to create a new biscuit prototype.
- I can work as a group to design a biscuit to a given budget.
- I can use computer aided design to design packaging appropriate for a target audience.
- I can consider safety and hygiene when handling food.
- I can use my knowledge from research and creating a prototype to design a unique biscuit.
- I can complete a sensory evaluation of my product.
- I can evaluate my ideas and products against the design criteria and consider the views of others to improve my work.