



Year 5: Food Knowledge Mat

Subject Specific Vocabulary		Product Outcome	Important Knowledge
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. <input type="checkbox"/> I can research the nutritional values, seasonality and the availability of food products. <input type="checkbox"/> I can use my knowledge to make design decisions that meet the design specification. <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. <input type="checkbox"/> I know how to knead dough and the purpose of this process. <input type="checkbox"/> I can be critical about my product and make suggestions as to how my design could be improved.
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.	<h2>Kneading</h2>	
culture	The ideas, customs, and social behaviour of a particular people or society.		
milled	Grain that has been processed into flour.		
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.		

Kneading a bread dough