



Knowledge Organiser					
Year Group:	3	Subject:	DT– cooking & nutrition	Term:	Spring 2

Concept



Prior experiences or knowledge learnt

- Prepare simple dishes safely and hygienically by chopping, peeling and grating.
- Measure and weigh using standard measures.
- Know how to mix and knead

Skills I am practising

- Appraise and analyse a selection of existing products and see how it's made (bread)
- Identify techniques used to create bread (**mixing, kneading, score** etc)
- Practise a range of techniques used to make bread to create a prototype.
- Practise skills identified to develop a design of my own.
- Generate and develop ideas using diagrams to design a product.
- Think ahead about the order of my work, select tools needed for a given task and give reasons for my choices.
- Evaluate a finished product against a design brief.

Project

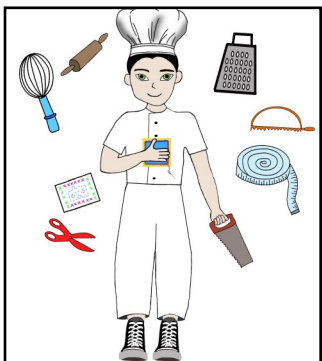


Technical knowledge

- Kneading and proving are an essential part of bread making.
- Bread comes in a variety of forms and has historically been a staple food of many countries around the world.

Sequence of learning

1)	Appraise and analyse a selection of existing products.
2)	understand how to make informed choices for ingredients.
3)	Identify and master techniques.
4)	Generate and develop ideas using exploding diagrams to design an end
5)	Make a product to a brief
6)	Evaluate a finished product against a design brief.



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Key vocabulary

Tier 2

Design—a plan

Score—using a blade to partially cut, creating a visually appealing pattern.

Eat well plate—a visual prompt that shows the food groups and how much of each type of food you should eat.

Appraise—to investigate something and match it against a problem. To check something's suitability.

Tier 3

Knead—the process of rolling dough to trap air and help it rise, creating air pockets and a “fluffy” texture/ mouth feel.