

Knowledge Organiser
How can an Amazon explorer stay fed in the jungle?

<u>Year Group: Four</u>	<u>Subject: Design and Technology</u> <u>Food: Healthy and varied diet</u>	<u>Topic:</u> <u>Design, make and evaluate a portable meal for an Amazon explorer.</u>
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What will I learn?	Key vocabulary:	
<ul style="list-style-type: none"> • How to design, make and evaluate a portable meal. • What a meal needs to contain for it to be healthy and varied. • How food is reared, caught or grown. • How to make it appealing for its user both in appearance, taste and texture. • What kind of food product could be made that could be carried easily. • How to use hygienic and safe food preparation techniques using a range of equipment. • How to work methodically, following my recipe and method. • How to evaluate my meal design against others' and my final product. 	Design, make, evaluate	portable
	texture	processed food
	hygienic	edible
	reared, caught, grown	seasonable
	harvested	varied
	preference	savoury
How will I learn?		
<ul style="list-style-type: none"> • I will work in a group to discuss ideas and research existing portable meals and how the way they are eaten affects their design. • I will draw annotated sketches to help me think about my design criteria, what my meal needs to contain and how it will be made. • I will think about my own food preferences, likes and dislikes. • I will practise peeling, chopping, slicing, grating and spreading skills using a range of equipment such as knives, vegetable peelers, corers, hullers and graters. 		