

Knowledge Organiser
How did rationing in World War II Affect the Food on the Table?

<u>Year Group: Six</u>	<u>Subject: Design and Technology (Food: Celebrating Culture and Seasonality)</u>	<u>Topic:</u> <u>Design, make and evaluate a seasonal stew using authentic rationed goods.</u>
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What will I learn?	Key vocabulary:	
<ul style="list-style-type: none"> • How to design, make and evaluate a seasonal stew using authentic rationed goods. • To investigate the ration allowance by comparing the diet between then & now. • To prepare a dish by following an authentic WWII recipe using rationed foods. • To compare a WWII meal with a meal from today. • To evaluate how much of the weekly rations my cooking used. • To think about how many people my dish might feed and which added ingredients helped to make the food taste good. 	Design, make, evaluate	ration
	seasonality	nutrition
	utensil	rinse
	simmer	sauté
	tender	starch
	fry	boil
How will I learn?		
<ul style="list-style-type: none"> • Through group discussion I will investigate the difficulties in obtaining food in WWII and subsequent rationing. • I will plan a menu in a small group using available rationed goods. • I will follow an authentic recipe to prepare the dish using a range of kitchen utensils and methods. • I will taste my own and other's stews to evaluate how the ingredients I chose affected my prepared dish. • I will consider how and if food preparation, ingredients and meals have changed since the war years. 		