

Alder Coppice Primary School — Knowledge Organiser

Design & Technology

Year: 2

Unit 3: Food Technology

Links to: Science

What I Should Already Know:

Food helps us to **grow**

We can make **healthy choices** for our bodies

There are **different types** of food (fruit and vegetables)

Skills & Enquiry:

Communication- To talk about my observations, choices and ideas

Fine Motor -To develop fine motor skills to use tools to prepare food safely

Thinking-
To develop ideas and share them
To design for a specific purpose

Where does food come from?

Our food comes from animals or plants.



Unit Specific Vocabulary:

Produced - made

Origin - where something comes from

Processed - how something is changed. These changes in food can be small or great (washed, heat treated)

Reared animals - animals kept and looked after by humans

Hygienic - being clean to help prevent illness and keep healthy

What I should know by the end of the Unit:

To know where some foods come from - animals or plants.

To know that food has to be grown, reared or caught

To know how some foods are made(processed)

To know how to prepare ingredients and use tools safely

To know why it is important for everything to be clean (to be hygienic) when cooking.

To use my knowledge to design and plan for a purpose

Food in the UK

A lot of the food we eat is produced in the UK.



Ingredients are available from different shops and markets or can be grown at home.



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Animals are reared.



Cattle, dairy cows, sheep, pigs and chickens are reared for our food.

Dairy cows provide milk.

Cattle, sheep, pigs and chicken provide meat that can be made into lots of dishes.

Fish are caught.



There are many types of fish, such as cod, salmon and prawns.

Fish is used in lots of dishes and meals.

Plants are grown.



Fruit, vegetables, cereals and potatoes are all from plants.

Different parts of the plant are eaten:

- Flower
- Fruit
- Leaves
- Stem
- root

They are used in lots of dishes and meals.



The four steps to food safety



Basic cooking skills are required to make a dish.



Grate



Mix



Peel



Snip



Spoon



Spread



Thread



Whisk

There are hygiene and safety rules which need to be followed before, during and after cooking to keep you healthy and safe.