DT Year 6 Autumn Term: Knowledge Organiser – Cooking and Nutrition- Come Dine With Me



Key Learning (Skills)

DT: By the end of this learning I will be able to…

- Write a recipe, explaining the key steps, method and ingredients.
- Include facts and drawings from research undertaken.
- Follow a recipe, including using the correct quantities of each ingredient.
- Adapt a recipe based on research.
- Work to a given timescale
- Work safely and hygienically with independence.
- Evaluate a recipe, considering: taste, smell, texture and origin of the food group.
- Taste test and score final products.
- Suggest and write up points of improvements in productions.
- Evaluate health and safety in production to minimise cross contamination

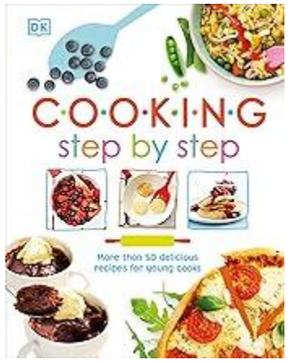


Key Learning (Knowledge)

DT: By the end of this learning I will…

- Explain use of complementary flavours (identify the five basic tastes, understand complementary flavours and explain why they work well together.
- Research and design a three-course meal
- Apply culinary skills and knowledge to make a starter, main and dessert
- Know how an ingredient has come from 'farm to fork'

Good Books







Key Vocabulary

Cross- Contamination	When bacteria is transferred from 1 substance to another
Complement	Something that contributes extra features to something to improve it
Balance	Different elements are equal or in correct proportions
Recipe	A set of instructions for preparing a dish or meal
Bridge Method	A safe cutting technique
Farm to Fork	To get food for the farm to the plate in a sustainable manner

What I already know (prior learning)

Year 4/5:

- I have learnt about cooking and nutrition when adapting and developing a recipe