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|  **Year 6 Design and Technology – Food Technology**  |
| What should I already know? | What am I going to learn in this unit? | Vocabulary I need to know |
| * I can explain what movement is and give examples of different movements.
* I can explain that a mechanical system has an input, process and an output.
* I can explain what a cam is.
* I can give examples of different cams and the movements they make.
* I can create a series of designs based on internet research.
* I can create a design specification based on my thinking.
* I can communicate my ideas using drawings from different angles.
* I can select a range of appropriate tools for cutting and joining wood and cardboard.
* I can use these tools safely.
* I can use feedback from others to help suggest improvements to my work.
 | * I know how to adapt a traditional recipe, understanding that the nutritional value of a recipe alters if you remove, substitute or add additional ingredients.
* I can suggest recipe alterations for a purpose.
* I can demonstrate how to work safely and hygienically when handling food.
* I can follow a recipe, including using the correct quantities of each ingredient.
* I can evaluate different foods, considering: taste, smell, texture and origin of the food group.
* I can give examples of how to stop cross contamination.
* I can explain what different types of dietary needs there are.
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| Traditional  | Doing things in a particular way or order with ideas being passed down through families. |
| Nutritional Value | How healthy food and drink are for you. It is measured in lots of different ways including calories, vitamins, minerals, protein etc. |
| Alters /Alterations | Change  |
| Hygienically | Ensuring that the food is prepared with clean hands, equipment and surfaces to stop contamination.  |
| Quantities  | How much of something there is.  |
| Contamination | Where one thing gets mixed up with others. This could cause problems and allergic reactions.  |

Dietary Restrictions and Food Allergies at Events: Planning Tips -  Purplepass |