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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. | |  |  | | --- | --- | | 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 |