

**Subject:** Design and Technology

**Theme:** Celebrating culture

Knowledge	Skills	Vocabulary (Top 20)
<ul style="list-style-type: none"> <li>• Know how to safely prepare and cook a variety of predominantly savoury dishes.</li> <li>• Know where and how a variety of ingredients are grown, reared, caught and processed.</li> <li>• Know that a recipe can be adapted by adding or substituting one or more ingredients.</li> <li>• Know that seasons may affect the food available.</li> <li>• Know how food is processed into ingredients that can eaten or used in cooking.</li> <li>• Know that recipes can be adapted to change the appearance, taste, texture and aroma.</li> <li>• Know that different food and drink contain different substances that are needed for health.</li> </ul>	<ul style="list-style-type: none"> <li>• To use hobs safely to heat food</li> <li>• Prepare and cook a variety of predominantly savoury dishes safely and hygienically including the use a heat source.</li> <li>• Use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.</li> <li>• Children should learn how to cut, mix and mould.</li> </ul>	<p>Appearance Flavour Improve Ingredients Portion Prepare Sugar Balanced Combine Savoury Texture Varied Vitamins Carbohydrate Gluten Intolerance Nutrients Processed Seasonality Source</p>



Love



Friendship



Compassion



Community



Trust



Forgiveness

*"Let all that you do be done in love." 1 COR 16:24*  
*Do all the good you can.... John Wesley*