Design Technology - Food - Healthy Meal Unit - Year 6 Summer Term

Prior Learning

Y4- Saxon Stew

Y5 - biscuits

Vocabulary

Design brief - it outlines the most important factors to consider when starting a project.

Ingredients - the substances chosen.

Recipe - the order in which ingredients are added and what is done with them to produce the soup.

Measure -ascertain the amount, of (something) by using an instrument or device marked in standard units.

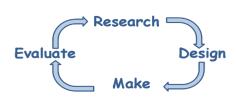
Preparation - the process of weighing, measuring, chopping etc to get the ingredients ready for cooking.

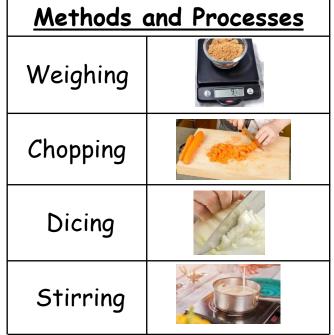
Cooking - the process of frying, heating and/or boiling ingredients together to create the soup.

Evaluation - to judge how successful the final product is.

Seasonality- The season in which food is ready to eat at its best.

Design Process









Can I answer?

What is seasonality?
What is the difference between reared, caught and processed foods?
What is the Eatwell guide?
What makes a balanced diet?