
















Year 2 – Autumn – DT – Pupil Knowledge Organiser



What do I already know?			What am I learning now?		
<ul style="list-style-type: none"> We can describe foods using: sweet, sour, salty, spicy, bitter, or savoury. Fruits and vegetables come from various sources, such as farms and gardens. Hygiene while cooking is vital to stay healthy and prevent germs making us sick. Washing hands and using clean chopping boards are ways to cook hygienically. Different cutting techniques include peeling and chopping. Two chopping techniques include: Bridge Hold and Claw Grip. 			<ol style="list-style-type: none"> Where do meat and fish come from? Why do we need different types of food in a meal? What are typical picnic foods? Can we design a healthy picnic food? How can we safely prepare our dish? How can we evaluate our final product? 		
Key Knowledge: Food Sources	Key Knowledge: Nutrition	Key Knowledge: Cutting Techniques	Key Knowledge: Design, Make, Evaluate	Key Vocabulary	
 <p>Animals are reared on farms for their meat.</p>  <p>Fish are caught from rivers, lakes and the sea.</p>  <p>Farmers and fishers sell the meat/fish to supermarkets for us to buy.</p>	 <p>The Eatwell Plate helps us see how much of each type of food we should eat.</p>  <p>Carbohydrates give us energy to play and learn.</p>  <p>Proteins help our muscles grow and stay strong.</p>  <p>A small amount of fats and oils is needed for healthy skin and energy.</p>	<p>Grating:</p>  <p>Place the grater on a flat, stable surface.</p>  <p>Hold the food firmly and grate it by moving it up and down against the grater.</p>  <p>Keeping fingers away from the grating surface.</p>	<p>In Design and Technology we follow a process:</p>  <p>design</p> <p>Come up with ideas based on who will use our product and what for.</p>  <p>make</p> <p>Safely assemble, join and combine materials.</p>  <p>evaluate</p> <p>Discuss what is good and what can be improved, based on who will use the product and what for.</p>	<p>source</p> <p>meat</p> <p>rear</p> <p>fish</p> <p>catch</p> <p>healthy</p> <p>nutrient</p> <p>peel</p> <p>chop</p> <p>grate</p>	<p>The place where something originally comes from, e.g. a farm or the ocean.</p> <p>The inner part of an animal used for food.</p> <p>To raise/bring up animals to adulthood.</p> <p>The meat of the fish (animal) eaten as food.</p> <p>to get control of/capture something that is moving.</p> <p>Something that is good for your body and/or mind.</p> <p>Things in food that the body needs to be healthy.</p> <p>The outer layer of fruit. Also, the action of removing the outer layer.</p> <p>To cut a piece of food, like a fruit or vegetable, into many small pieces</p> <p>To rub against a rough surface to make into small pieces.</p>