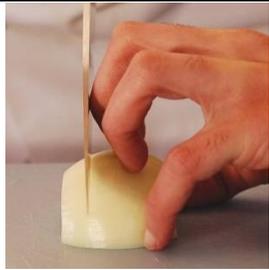




Crofton Junior School – DT Knowledge Organiser – Window and The Hodgeheg – Year 3 Autumn Term



Unit of Work	DT – Window and The Hodgeheg – Cooking dishes from around the world
Text Driver the Unit of Work Links to	Window The Hodgeheg
Key Strand	Master Practical Skills - Food
Overview of the Unit of Work	Pupils will learn how to safely make a range of dishes from around the world. They will learn different cooking techniques including juicing, crushing and blending. Pupils will prepare ingredients hygienically using appropriate utensils, measure ingredients accurately, follow a recipe and assemble and cook ingredients thinking carefully about temperature.
Prior Learning & Vocabulary	<p>Taken from the KS1 Curriculum:</p> <p>Cooking and nutrition As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life. Pupils should be taught to:</p> <ul style="list-style-type: none">• use the basic principles of a healthy and varied diet to prepare dishes• understand where food comes from. <p>Vocabulary: cook, nutrition, healthy, unhealthy, feed, affordable, varied, diet, prepare, dishes</p>
Sticky Knowledge	<p>Pupils will learn:</p> <ul style="list-style-type: none">• To be fluent with their hands and fingers by practising cooking skills in lots of different ways.• To use the 'Claw Grip' when slicing and dicing food to ensure full safety of the hands and a consistent approach to preparing food.• How to appropriately juice, crush and blend foods when preparing their dishes.• How to adapt food dishes as they go so that they can make improvements.• How to prepare ingredients hygienically using appropriate utensils as well as measuring the ingredients accurately.• How to follow a recipe and assemble and cook ingredients well thinking carefully about temperature.



New Vocabulary

automatically – an automatic action is one that you do without thinking about it
fluency – if you are fluent in something, you do it effortlessly
accurate – if you do something accurately you do it without making any mistakes
ingredients – the individual foods that you put together to make a complete dish
grip – to hold something tightly
sliced or diced – to cut something uniformly using a knife
safety – to take care when doing something
juice – to get the juice out of something
crush – to squash an object
blend – to mix items together

Post Learning

During the Summer Term of Year 6, pupils will look at food in relation to maintaining a balanced diet.