



Crofton Junior School – DT Knowledge Organiser – Do Cities Need Saving? – Year 6 Summer Term



Unit of Work	DT – Do Cities Need Saving? – Balanced Diet Recipes
Text Driver the Unit of Work Links to	Kensuke’s Kingdom The Three Little Pigs – Video Driver
Key Strand	Master Practical Skills – Food Take Inspiration From Design Throughout History
Overview of the Unit of Work	Pupils will learn how to create healthy food recipes whilst thinking carefully about what makes a balanced diet. They will think about the storage and handling of food and the different skills needed to create different foods. Pupils will look at how different people in the past have tried to shape our diets into a healthy one. They will look at William Banting’s low carbohydrate diet in 1863, Margaret Miles-Bramwell’s Slimming World diet founded in 1969 and how Jamie Oliver started a ‘Feed Me Better’ campaign in 2004.
Prior Learning & Vocabulary	<p>During the Autumn Term of Year 3, pupils will have looked at food when looking at the different foods from around the world. During the Autumn Term of Year 5, pupils will have also looked at food in relation to the correct storage and handling of it.</p> <p>Vocabulary: design, make, evaluate, technical, purposeful, appealing, criteria, generate, develop, model, communicate, ideas, cook, nutrition, healthy, unhealthy, feed, affordable, varied, diet, prepare, dishes, automatically, fluency, accurate, ingredients, grip, sliced or diced, safety, juice, crush, blend, storage, handling, microorganisms, precise, refine, motivate, prototype</p>
Sticky Knowledge	<p>Pupils will learn:</p> <ul style="list-style-type: none">• William Banting is known for the being the first person to promote the benefits of a low-carb diet in 1863, which was originally referred to as the “Banting Diet”. Banting was not a scientist, in fact, he was a highly skilful carpenter and notable undertaker.• Margaret Miles-Bramwell founded one of the UK’s leading diet companies – Slimming World – in 1969. Its focus is predominantly weight loss, and supports members to maintain a healthy weight once they reach their target weight.• The celebrity chef Jamie Oliver started the campaign entitled ‘Feed Me Better’ in 2004, drawing the attention of the media to the poor quality of meals offered in schools. His campaign was documented in a TV programme which was broadcast in prime time on Channel 4.• Food that is eaten in season tastes better, contains more nutrients, is cheaper and is better for the planet as the food does not have to travel thousands of miles from other countries.• To understand the importance of correct storage and handling of ingredients (using knowledge of microorganisms).• To measure accurately and calculate ratios of ingredients to scale up or down from a recipe and to demonstrate a range of baking and cooking techniques.

- To create and refine recipes, including ingredients, methods, cooking times and temperatures.
- To combine elements of design from a range of inspirational designers (chefs) throughout history, giving reasons for choices. To create innovative designs (menus) that improve upon existing products and evaluate the design of products (menus) so as to suggest improvements to the user experience.



New Vocabulary

microorganisms – for example: bacteria, virus or fungus
 handling – to feel or manipulate with your hands
 ratio – the quantitative relation between two amounts showing the number of times one value contains or is contained within the other
 scales – a way of measuring the weight of something
 recipe – instructions on what ingredients to put together to create a meal
 innovative – featuring new and exciting methods

Post Learning

See KS3 National Curriculum.