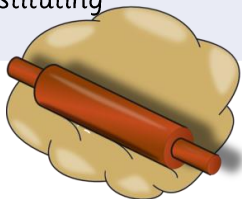


Design & Technology Subject Knowledge Organizer – Key Stage 2

Year 4 - Cooking and Nutrition - Pizza

Key Objectives

1	I can research and generate realistic ideas, considering the purpose of product
2	I will ensure specific design features appeal to the target audience
3	I can use a heat source to cook a range of food
4	I know that ingredients can be fresh, pre-cooked or processed
5	I know that food and drink provide energy for the body (link to science)
6	I can use a wide range of preparation techniques
7	I can evaluate my end product by carrying out appropriate tests
8	I understand that recipes can be adapted to change appearance, taste, texture and aroma by adding or substituting ingredients



Resources

1	Ingredients
2	Aprons
3	Chopping Boards
4	Knives
5	Vegetable peelers
6	Mixing Bowl
7	Wooden Spoons
8	Pans & Baking tins/trays
9	Heat Source
10	Recipe books and access to online

Skills

1	Peeling
2	Slicing
3	Heating
4	Baking
5	Grating
6	Kneading

Vocabulary

1	Kneading
2	Design Features
3	Specific
4	Realistic
5	Energy
6	Recipes
7	Adapt
8	Substitute
9	Pre-Cooked
10	Processed