

Design Technology Subject Knowledge Bank

Year 1: Food

Vocabulary	Definition
Design	The plan for what you are going to make.
Ingredients	The food stuffs that you need to combine to make the recipe.
Grate	To shred food often fruit, vegetables or cheese using a grater.
Peel	To remove the outer covering of skin from fruit or vegetables.
Taste Test	To try different foods to see which you like.
Evaluate	To decide what has worked well and how to improve what you have made.

What is a taste test?

- A taste test is when you try different foods and decide which you prefer and give reasons why.
- The results can help you when designing your food product.

What is a recipe?

- A recipe tells you what ingredients you need to cook something and the steps you must take to cook it.

How to follow a recipe?

- Remember to read all the way through to the end of the recipe before you start baking.
- Make a list of all the ingredients you will need and make sure you have everything ready.
- Always wash your hands and wear an apron to protect your clothes.



Food Skills

Slicing

Chopping

Grating

Shredding



Cutting

Dicing

Peeling