



customer



vegetables



bread



safety



sour



healthy



D.T - Bread based  
product



salty



grating



bitter



slicing



chopping

R

rich







spicy



nutty

# Y3 D & T - Bread-Based Product: Y3 Topic Vocabulary Mat

Subject Specific Vocabulary		Relevant Pictures	Exciting Books/Websites
sour	Something that is <b>sour</b> has a sharp, unpleasant taste like the taste of a lemon.	 	 <a href="https://www.twinkl.co.uk/resource/t-t-8891-the-journey-of-bread-powerpoint">https://www.twinkl.co.uk/resource/t-t-8891-the-journey-of-bread-powerpoint</a>
salty	Something that is <b>salty</b> contains salt or <u>tastes</u> of salt.		<b>Other Information</b>
bitter	A <b>bitter</b> taste is <u>sharp</u> , not <u>sweet</u> , and often slightly unpleasant		
nutty	It tastes of nuts, has the <u>texture</u> of nuts, or is made with nuts		
spicy	<b>Spicy</b> food is strongly flavoured with <u>spices</u> .		
rich	<b>Rich</b> food contains a lot of fat or oil.	What I've learnt already	
whipped	To <u>beat</u> (eggs, cream, etc) with a <u>whisk</u> or similar <u>utensil</u> to <u>incorporate</u> air and produce <b>expansion</b>	<p><b>Y2:</b></p> <ul style="list-style-type: none"><li>I know the purpose of a growing range of different tools, and which to select for use in preparing food.</li><li>I know how to wash, peel, slice and grate vegetables.</li><li>I know that some ingredients are easier to acquire according to the season.</li><li>I know the food groups that different healthy foods belong and have demonstrated this by selecting appropriate combinations for a singular meal.</li></ul> <p><b>Y1:</b></p> <ul style="list-style-type: none"><li>It is important to wash hands before preparing food and also to wash fruit before we eat it.</li></ul>	
strawberry huller	A tool to remove the stalk and leaves from a strawberry.	<p><b>Key Knowledge</b></p> <ul style="list-style-type: none"><li>To know a range of utensils that can be used for a range of techniques to prepare ingredients hygienically.</li><li>To understand that the food's appearance is how it looks to the eye.</li><li>To understand that the food's texture is how the product feels in the mouth.</li><li>To evaluate food products in terms of taste, smell, texture and appearance.</li><li>To understand that a preference test means trying different things (foods) and deciding which is preferred.</li><li>To know processed food includes ingredients that have been changed in some way to enable them to be eaten or used in food preparation and cooking.</li></ul>	