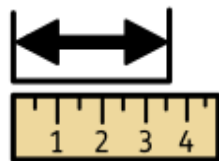




weighing
scales



measuring



utensils



fibre



texture



budget



Pop-up Cafe



preference



harvested



savoury



seasonal



processed



research




edible



hygienic

D&T- Pop-up Cafe: Y4 Topic Vocabulary Mat

Subject Specific Vocabulary		Relevant Pictures	Exciting Books/Websites
utensil	A device, instrument, or container used in a kitchen.		<ul style="list-style-type: none"> • https://www.bbcgoodfood.com/howto/guide/guide-cookery-skills-age • https://childrensbusinessfair.co.uk/ • https://www.channel4.com/programmes/junior-bake-off <p>Book: First Cookbook (Usborne)</p>
fibre	Part of a plant food which is not broken down by our bodies during digestion. It is found in foods such as wholegrains, fruit, vegetables, beans and legumes. It is essential for healthy digestion.		<p>Other information</p> <ul style="list-style-type: none"> • Learn to select and use a range of utensils such as knives, chopping boards, weighing scales, measuring jugs, baking trays. • You will develop skills in planning, market research and evaluation of processes. • You will consider appropriate food presentation skill and plan a budget.
texture	Refers to those qualities of a food that can be felt with the fingers, tongue, palate, or teeth.		
preference	A choosing of or special liking for one person or thing rather than others.		
savoury	Is food belonging to the category that is salty or spicy rather than sweet.		
edible	Food that is suitable to be eaten.	What I've learnt already	Key Knowledge
processed	Is any food that has been altered in some way during preparation. This can be as basic as: freezing, canning, baking and drying.	<p>Y1</p> <ul style="list-style-type: none"> • It is important to wash hands before preparing food, and also to wash fruit before we use it. <p>Y2</p> <ul style="list-style-type: none"> • Some ingredients are easier to acquire according to the season. • Different foods belong to different food groups. <p>Y3</p> <ul style="list-style-type: none"> • A range of utensils can be used for a range of techniques to prepare ingredients hygienically. • The food's appearance is how it looks to the eye and its texture is how it feels in the mouth (these are aspects of a 'sensory evaluation') 	<ul style="list-style-type: none"> • Particular dishes are associated with different cultures and places. • Ingredients are grown under different farming practices and organic ingredients are more expensive.
budget	Can be defined as an estimate of how much money you want to spend.		<ul style="list-style-type: none"> • Food being served to the public is regulated in accordance with good food hygiene. • Ingredients, flavours and textures can be changed through boiling, grilling baking and frying.
seasonal	Seasonal food refers to the times of year when the harvest or the flavour of a given type food is at its peak.		<ul style="list-style-type: none"> • Local restaurants cater for the local community and menus are designed so that they appeal to lots of people. • Some ingredients are more readily available at certain times of the year than others, owing to changes in climate.