



St John Fisher RC Primary School

Year Four Knowledge Organiser – Spring Two – Design & Technology

Things I will be taught

I know

Lesson 1 – Pizza originated in Italy from a flatbread dough base topped with various ingredients.

Seasonality affects the foods that are available throughout the year.

Lesson 2 – How to understand why food hygiene is important.

Lesson 3 – How to taste test different ingredients of pizza toppings.

Lesson 4 – How to select a variety of ingredients according to taste and healthy benefits.

How to create a pizza and draw an annotated sketch of a pizza labelling ingredients.

Lesson 5 – Make my pizza following my design criteria.

Lesson 6 - How to evaluate my pizza against design criteria.

Key facts to remember

- Food has to be grown, farmed or caught
- Humans need a varied, balanced diet
- Food needs to be prepared in a clean, hygienic environment

Key Vocabulary

Chop	Cut with repeated sharp blows
Slice	To cut into thin pieces
Grate	Reduce to shreds by rubbing on a grater
Hygienic	Keeping clean to stay healthy
Ingredients	Any food or substances combined to make a particular dish

Design

Key Knowledge: I need to research foods that will appeal to children. My dish design needs to provide a human with the nutrients they need using the eat well guide. I should label my design with each ingredient.



Make

Key Knowledge: I need to prepare the area I will be using to cook my food so that it is clean and hygienic. Some foods cannot be prepared on the same surface. I need to be safe when using dangerous equipment.



Evaluate

Key Knowledge: I need to evaluate my dish so that I can make it better next time. I need to make sure my dish meets the criteria I set out to meet at the beginning of my design. I will ask questions about my own skills and if they need to be improved. I will make sure my dish has ingredients from each of the 5 food groups.

