



St John Fisher RC Primary School

Year Five Knowledge Organiser – Summer Term One – Design & Technology

Things I will be taught

I know:

Lessons 1 & 2 – I know that Moussaka is a baked dish that is a staple of Greek cuisine.

I know that it is made with layers of vegetables and meat and is topped with a creamy bechamel sauce.

I know how to use research to develop a design criteria to create an appealing product using annotated sketches.

Lessons 1&2 – Why food hygiene is so important.

How to say what I like and what I dislike about a product by investigating and analysing moussaka.

How to identify the food groups the ingredients are from and their nutrients.

Lessons 3&4 – How to select from and use a wider range of tools and components, including ingredients, according to their functional properties to perform practical tasks accurately.

How to evaluate my product against my own design criteria and consider the views of others to improve my work.



Key facts to remember

- It is really important that we develop proper food hygiene practices when preparing food to eat.
- Poor food hygiene can result in illness, known as food poisoning.
- You should always to wash your hands during cooking and food preparation.

Key Vocabulary

Ingredients	Any of the foods or substances that are combined to make a particular dish.
Moussaka	A classic Greek dish.
Hygiene	Practices conducive to maintaining health and preventing disease, especially through cleanliness.
Cross-contamination	Harmful bacteria, or germs, passing from one food or surface to another.
Preparation	The action or process of preparing or being prepared for use or consideration.

Design

Design Research

1. What is moussaka?
2. What are the traditional ingredients of a moussaka?
3. How do you make a moussaka?
4. Where did moussaka originate from?
5. Which food groups are the ingredients from?
6. How much moussaka should we have as part of a balanced diet?
7. How much protein is in an average serving of moussaka?

Make

I can follow my design and instructions to complete

my product

How close can I stick to my original ideas and design?

Think about:

- Expense – Will your moussaka be a cheap dish to make? When would moussaka be eaten?
- Cheap/Budget – Is it for a cheaper product that eat that would taste similar?
- Taste – Will your moussaka taste nice? Would people choose this dish over something else?
- Balanced Diet – Will you moussaka provide ingredients that would be considered as a healthy meal? is part of a balanced diet?

Evaluate

Evaluate

- Did I use the correct ingredients?
- How did my moussaka taste?
- Why is food hygiene important when cooking?
- Do you like the way your moussaka looks?
- How did your moussaka taste?

