# KNOWLEDGE ORGANISER

| DESIGN AND TECHNOLOGY | EUROPEAN FOOD | LKS2 |
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## Cross curricular links

**PSHE:** Children learn about the importance of a healthy diet for the body and mind. Children consider how the affordability of food can impact choices.

**Geography:** Children learn about the origins are various ingredients, as well as how international trade links are involved in food production.

## Pictures/photos relevant to topic

## Key skills

**Children will learn to design and prepare a European dish using a range of ingredients.**

Know where a variety of foods are grown, reared, caught and processed.

Design a healthy and varied meal and explain why it is healthy.

Plan and decide upon a sequence of actions to make a product.

Select foods for a particular purpose, including affordability

Prepare and cook at least one savoury dish using a range of cooking techniques.

Use a range of cooking equipment safely and hygienically.

Evaluate the product made against own design criteria concerning appeal to the targeted group.

## Key Vocabulary/definitions

**Ingredients**: Foods or substances combined to make a dish.

**Origin**: The place where something is derived.

**Savoury:** food which has a salty or spicy flavour rather than a sweet one.

**Manufactured**: Washing, cutting and combining ingredients to produce edible products.

**Humane:** food which is produced keeping animal welfare in mind, to ensure the animals have a good quality of life.

**Affordability**: Being cheap enough that people can buy it.

**Hygiene**: The practice of keeping yourself and your environment clean in order to maintain health and prevent disease.

**Appeal**: Ensuring that a product is attractive and appetising to its consumers.

## Key facts

There are approximately 350 different pasta shapes around the world. Italians often insist that the shape you cook with can affect the taste so you should make sure you pick the right one.

One of the most hydrating foods to eat is cucumber, made up of 96% water. It contains electrolytes, which are minerals that help your body restore what it may have lost through dehydration.

There are over 600 varieties of oranges grown in the world. Historians think the original orange came from Southeast Asia around 2300 years ago.

People have been making cheese for more than 8000 years and now there are more than 1800 types of cheese made worldwide, with Britain (700 varieties), France and Italy (400 varieties each) producing the highest number.