## Knowledge Organiser

Subject: Design and Technology Unit: Sandwich Snacks

## Overview

During this sequence, pupils will learn about what makes a healthy sandwich, the nutritional content of a variety of sandwiches and fillings, and consider how grouping food can help us plan for a healthy diet. Children will devise and make their own sandwich recipe, selecting bread and filling and write their own recipe for this.

What should I already know?	Vocabulary:	
Cooking skills  Use a knife, scales, skewers and rolling pin safely  Can cut and arrange fruits and vegetables into a finished	Food group	A collection of foods that share similar nutritional properties.
<ul> <li>dish.</li> <li>Know what is meant by 'combine' (join more than one thing to form one substance) and how to combine ingredients.</li> </ul>	Food pyramid	Diagram that shows good nutrition
<ul> <li>Can put together a balanced picnic by choosing foods from different food groups.</li> <li>Can explain the hygiene and safety rules, which need to</li> </ul>	Healthy	In good physical and mental condition
be followed before, during and after cooking.  Nutrition	Balanced	In good proportions
<ul> <li>Know that healthy means that your body is in a good physical and mental condition and that eating fruit is healthy.</li> <li>Know that a balanced meal means having a plate that</li> </ul>	Carbohydrates	They give us energy; there are two types - sugars and starches.
<ul> <li>covers the three main food groups.</li> <li>Can explain that fruit and vegetables have nutritional value and are an important part of our diet.</li> </ul>	Proteins	A nutrient found in meat, milk, eggs, and beans
<ul> <li>Food knowledge</li> <li>Know the following vegetables - sweet potato, courgette/zucchini, bell pepper, aubergine, avocado and</li> </ul>	Dairy	Food products made from milk
<ul> <li>know how and where they are grown.</li> <li>Know the following fruits - oranges, kiwi fruit, starfruit, pear, banana, pineapple, strawberries, mango, cantaloupe</li> </ul>	Calcium	A mineral that is found in foods like dairy and stored in bones and teeth
melon. Know how and where they are grown.  Enjoying food  Can experience a range of food and explain their opinion.  What will I know by the end of the unit?	Fats	These fuel the body and help absorb some vitamins
What will I know by the one of the utility	Sugars	A sweet material
<ul> <li>Cooking skills</li> <li>How to cut (with a knife), chop (with a vegetable knife), spread (with a knife) and grate safely.</li> </ul>	Iron	A mineral found in plants and animals
<ul> <li>How to design and make a healthy sandwich.</li> <li>Can select own ingredients</li> <li>How to present food that looks appealing by using fresh ingredients, arranging products neatly, ensuring the plate</li> </ul>	Nutrients	A substance needed for healthy growth + development.
is clean.	Vegetarian	A person who does not eat meat.

 How to work safely and appropriately with food by washing hands before handling food; ensure work areas are clean; wearing an apron; being sensible with knives and graters.

## **Nutrition**

- That food can be divided into groups
  - carbohydrates they contain sugars that give us energy
  - fruit and vegetables are low in fat and contain natural sugars to give us energy.
  - o proteins help our body to grow and repair itself
  - dairy products contain calcium to keep our bones and teeth strong
  - Fats and sugars are necessary but in small amounts.
- A 'food pyramid' shows the proportions of different foods that should be eaten.
- Can understand that a variety and balance of food and drink is needed in a healthy diet.
- Junk foods taste nice but do not contain many nutrients and eating too many is unhealthy.

## Food knowledge

- Vegetarians replace meat and fish with eggs, beans, lentils and soya.
- Different combinations of ingredients affect the taste and texture of the product.





Flavour

A distinctive taste of a food or drink

Texture The feel, appearance, or consistency of food.