

# Year 5-Term 3-DT (Food Technology)

## What you already know.

You should have an understanding that produce can often come from different countries and why this is the case.

From previous learning you will have knowledge of how to select the correct tool or technique to safely prepare ingredients.



Good hygiene is important to make sure germs do not spread.

Remember, you must tie long hair back, wash your hands thoroughly and ensure all surfaces are clean.

We will be planning and making our very own Greek salad from scratch!

## Key vocabulary...

Salad	a cold dish of various mixtures of raw or cooked vegetables, usually seasoned with oil, vinegar, or other dressing and sometimes accompanied by meat, fish, or other ingredients.
Peeling	To remove the outer covering from a fruit or vegetable.
Chopping	To cut ingredients into pieces with repeated movements of a knife.
Equipment	A set of tools or objects used to achieve a particular job - a knife for chopping or scales for weighing.
Senses	Five basic human senses: touch, sight, hearing, smell and taste.
Evaluate	The process of deciding if you've done something the best way and looking at what could be improved.

A traditional Greek salad includes ingredients such as tomatoes, cucumber, olives and feta cheese.



## What you'll find out.

You'll know that recipes can be adapted to change their appearance, taste and texture.

You will work carefully to follow a multi-step recipe.

You will investigate into the cost of your finished product.

You'll be able to critically evaluate the quality of your design and technique choices.

