

Year 5-Term 2-DT (Food Technology) - Making Greek food

What you already know.

- That we should eat a healthy and balanced diet.
- We need to safely prepare and combine ingredients
- How to follow basic hygiene and safety routines.
- Know that food can be divided into groups.
- Use different preparation meth-

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.

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.



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

