

Year 4	DT	<u>Cooking and Nutrition:</u> <u>Healthy and Varied Diet</u>	<i>Knowledge Organiser</i>
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How to make pizza dough



Health and Safety

Jewellery is removed Hair is tied back Sleeves are rolled up Aprons are on Hands are washed Cuts are covered with blue waterproof dressing

Vocabulary

pizza	an Italian food made of a flat crust covered with tomato sauce, cheese, and often meat or vegetables and then baked
dough	a thick mixture of flour or meal and a liquid such as water or milk that is prepared for baking into bread
mix	to combine ingredients
knead	to mix by pressing, folding, and pulling
recipe	instructions used in cooking
ingredients	the parts of a mixture or recipe
texture	how the product feels in the mouth
appearance	how the food looks to the eye
smell	the product's aroma, sensed with the nose
taste	the flavour of the product
preference	liking something more or less based on its qualities
cook	to prepare food using heat
hygienic	clean and able to be used or consumed
edible	able to be safely eaten as food
plan	thinking about how to do something ahead of time
design criteria	the precise goals that a project must achieve in order to be successful
user	the person in mind when designing a product
purpose	the reason for making a product
annotated sketch	a labelled drawing demonstrating ideas
sensory evaluation	evaluating food products in terms of the taste, smell, texture and appearance

Examples of sensory vocabulary

sweet, savoury, sour, hot,
spicy, greasy, moist, fresh