

DT

Burgers

Year 5

What I should already know

- Understand that we import and export different foods and products to and from the UK because of the different temperatures and rainfall needed to grow, rear or catch them. (See Y3 DT Scouse, Y4 DT pizza, Y3 Science Animals including humans.)
- Know the 5 categories of food from the eat well plate and products that contain them. (See Y3 DT Scouse, Y4 DT Pizza)



Vocabulary

Nutrient	A substance that provides nourishment essential for life and growth.
Combine	Join or merge to form a single product.
Shape	Give a particular shape or form to.
Source	Get from a particular place.
Seasoning	Salt, herbs or spices added to food to enhance the flavour.
Gluten	A mixture of proteins that some people are intolerant to.
Intolerance	An inability to eat a certain food or product.
Herbs	A plant, leaf, seed or flower used for flavouring food.
Barbecuing	Food cooked over an open fire or fire in a pit.

Technical Knowledge and skills

- Explore and evaluate the taste and appearance of a range of different burgers, discussing their ingredients, costings, affordability and the intended consumer.
- Carry out research involving questionnaires and interviews to determine the wants of particular groups.
- Select and use a range of tools and techniques to make burger i.e rubbing, dicing, crushing, combining.
- Prepare and cook burgers using a hob.
- Critically evaluate their burger against their own criteria and consider the views of others.

Sticky Knowledge

Understand how herbs, meat and vegetables are processed into ingredients that can be eaten or used in cooking.

Understand that the change in seasons can affect the food that is available at different times of the year.

Know that different food and drinks contain different substances, nutrients and water that are need for our health.

Know how to cook using a hob.

Know how to prepare and cook a burger using a hob.

Know that meat is fully cooked when it is no longer