

Knowledge Organiser - DT



Key vocabulary

Design brief: A design brief is used at the start of a project. Its purpose is to explain what is needed to complete the project

Baine Marie—a pan with water in it which is brought to the boil. We then place a GLASS mixing bowl over the pan to melt the ingredients.

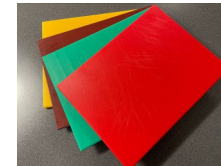
Evaluation—We reflect on our work and make improvements.



Mixing bowl



Knife



Chopping board



Spatula



Whisk



Pallet knife



Hob



Wooden spoon



Oven



Baking tray

For good hygiene when cooking we must:

- *Tie long hair back
- *Wash our hands (see the QR code for a helpful video)
- *Avoid cross contamination with food
- *Ensure raw food is cooked thoroughly (Not pink in the middle)



Units of measure for food

- Grams (g)
- Kilograms (kg)
- Millilitres (ml)
- Litres (L)
- Tablespoon (tbsp)
- Teaspoon (tsp)

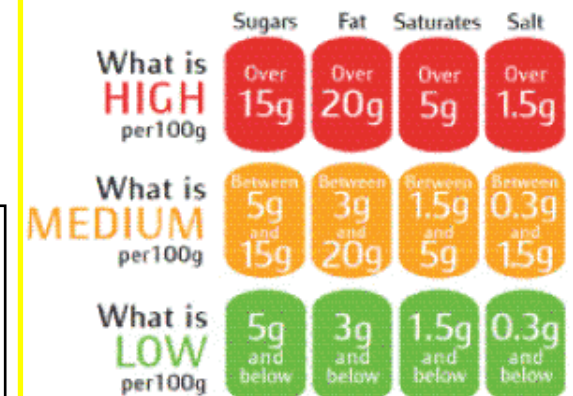
We use different coloured chopping boards to stop germs spreading:

Red board – Meat

Yellow board – cooked meat

Green board – Fruit and vegetables

Blue board – Fish



Fudge is high in sugars. It is not a healthy choice to eat lots of fudge. We can have sugar, but we need to make sure that it is in small amounts.