



Knowledge Organiser: Food Technology

Year 4

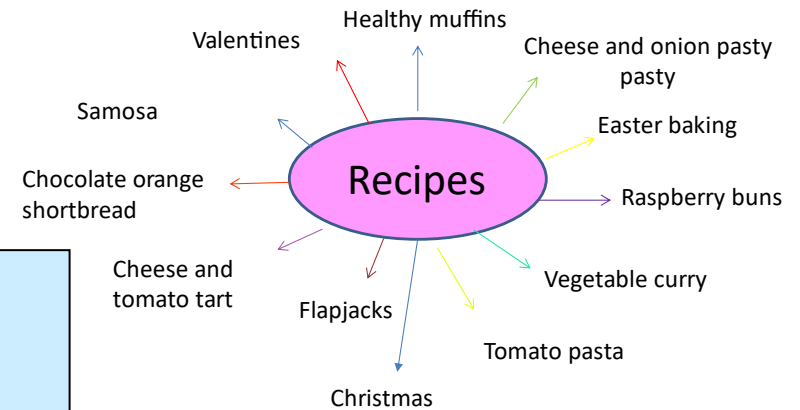
Key vocabulary

Adaptation	Something that is adapted a new adaptation of an old recipe
Melting method	In the melting method the fat and sugar are melted together, then allowed to cool to room temperature before the eggs are added.
Bain marie	Consists of placing a container of food in a large, shallow pan of warm water, which surrounds the food with gentle heat.
Batch baking	An amount produced at one baking: a batch of cookies
Zest	The outer coloured part of the peel of citrus fruit, used as flavouring
Vegan	A person who does not eat any food derived from animals and who typically does not use other animal products.
Vegetarian	A person who does not eat meat : someone whose diet consists wholly of vegetables, fruits, grains, nuts, and sometimes eggs or dairy products.



Skills

- Following a recipe
- Weighing and measuring
- Washing up and clearing away
- Melting method
- Zesting
- Boiling
- Using a bain marie
- Blending
- Using the hob



Culture and Tradition

Food is much more than a tool for survival; it is also a source of pleasure, comfort, and security. And, while it nourishes our bodies, it can also nourish our families and our communities.

Food is one of the most important and persistent aspects of tradition and culture. Throughout the world, food is used to celebrate holidays, rituals, and family gatherings.

For special occasions—and even for daily meals—our culture often determines what, when, and how we eat.

These traditions connect us to our history and to one another.