

Knowledge Organiser

Year: 3 Subject: Design and Technology Unit: Sandwich Snacks

Overview

During this sequence, pupils will learn about what makes a healthy sandwich, the nutritional content of a variety of sandwiches and fillings, and consider how grouping food can help us plan for a healthy diet. Children will devise and make their own sandwich recipe, selecting bread and filling and write their own recipe for this.

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What should I already know?	Vocabulary:	
 Cooking skills Use a knife, scales, skewers and rolling pin safely Can cut and arrange fruits and vegetables into a finished dish. 	Food group	A collection of foods that share similar nutritional properties.
 Know what is meant by 'combine' (join more than one thing to form one substance) and how to combine ingredients. 	Food pyramid	Diagram that shows good nutrition
 Can put together a balanced picnic by choosing foods from different food groups. Can explain the hygiene and safety rules, which need to 	Healthy	In good physical and mental condition
be followed before, during and after cooking. Nutrition	Balanced	In good proportions
 Know that healthy means that your body is in a good physical and mental condition and that eating fruit is healthy. 	Carbohydrates	They give us energy; there are two types - sugars and starches.
 Know that a balanced meal means having a plate that covers the three main food groups. Can explain that fruit and vegetables have nutritional value and are an important part of our diet. 	Proteins	A nutrient found in meat, milk, eggs, and beans
Food knowledge • Know the following vegetables - sweet potato,	Dairy	Food products made from milk
 courgette/zucchini, bell pepper, aubergine, avocado and know how and where they are grown. Know the following fruits - oranges, kiwi fruit, starfruit, pear, banana, pineapple, strawberries, mango, cantaloupe 	Calcium	A mineral that is found in foods like dairy and stored in bones and teeth
melon. Know how and where they are grown. Enjoying food Can experience a range of food and explain their opinion.	Fats	These fuel the body and help absorb some vitamins
What will I know by the end of the unit?	Sugars	A sweet material
 Cooking skills How to cut (with a knife), chop (with a vegetable knife), spread (with a knife) and grate safely. 	Iron	A mineral found in plants and animals
 How to design and make a healthy sandwich. Can select own ingredients How to present food that looks appealing by using fresh ingredients, arranging products neatly, ensuring the plate 	Nutrients	A substance needed for healthy growth + development.
is clean.	Vegetarian	A person who does not eat meat.

 How to work safely and appropriately with food by washing hands before handling food; ensure work areas are clean; wearing an apron; being sensible with knives and graters.

Nutrition

- That food can be divided into groups
 - carbohydrates they contain sugars that give us energy
 - fruit and vegetables are low in fat and contain natural sugars to give us energy.
 - o proteins help our body to grow and repair itself
 - dairy products contain calcium to keep our bones and teeth strong
 - Fats and sugars are necessary but in small amounts.
- A 'food pyramid' shows the proportions of different foods that should be eaten.
- Can understand that a variety and balance of food and drink is needed in a healthy diet.
- Junk foods taste nice but do not contain many nutrients and eating too many is unhealthy.

Food knowledge

- Vegetarians replace meat and fish with eggs, beans, lentils and soya.
- Different combinations of ingredients affect the taste and texture of the product.





Flavour

A distinctive taste of a food or drink

Texture The feel, appearance, or consistency of food.