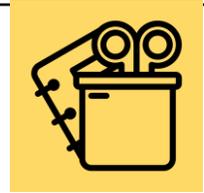




Objectives and Sticky Knowledge

Previous Knowledge Recap:

To use any food knowledge from Year 2 such as cutting correctly and safely.
 To know the difference between healthy and unhealthy foods.



Land Objectives and Sticky Knowledge:

Know about foods around the world	To be able to use and create a recipe	To know how food is distributed around the world
<p>*Look at a map with food located on from around the world.</p> <p>*Know about the climates around the world and link this to food grown there.</p> <p>*Know about British seasonal fruit and vegetables.</p> <p>*Choose seasonal vegetables and fruit to cook with.</p>	<p>*describe how food ingredients come together</p> <p>*weigh out ingredients and follow a given recipe to create a dish</p> <p>*talk about which food is healthy and which food is not</p> <p>*know when food is ready for harvesting</p>	<p>*to know what food is imported and exported in the UK</p> <p>*to know why we have to import food</p>

Links with ‘Communication’ Golden Thread:

Links with CST and CKA Values Crown:

Year 3 Design and Technology Knowledge Organiser



Not all fruits and vegetables can be grown in Britain. Many foods are **imported** from all across the globe. Here are some examples:



Climate	The weather and temperature in each country in the world, depends on which climate group that country is located. There are five climate groups: polar, temperate, dry, tropical and mediterranean.
Dry climate	Less than 250mm of rain, fog, sleet or snow in total across a whole year.
Exported	When products or produce, such as fruit and vegetables, are sent to another country.
Imported	When products or produce, such as fruit and vegetables, are brought into a country.
Mediterranean climate	Hot dry summers and cooler wetter winters.
Nationality	Belonging to a particular country (e.g. a person with Italian nationality comes from Italy).
Nutrients	Substances in food that all living things need to make energy, grow and develop.
Polar climate	Long periods of extreme cold.
Recipe	A set of instructions for making or preparing a food item or dish.
Seasonal food	Food that can be harvested and is ready to eat in a particular season.
Seasons	The seasons of the year are spring, summer, autumn and winter.
Temperate climate	Mild temperatures, where the summers are not too hot and the winters are not too cold.
Tropical climate	High temperatures and a lot of rain. This is where you will find the world's rainforests.

Sky Objectives:

Know how to carry out research into the needs of different individuals and design a functional product using a given design criteria. Draw a labelled sketch of product, showing understanding of order, tools and equipment. 2. Select tools and techniques for making their products and measure, mark-out, cut and score with some accuracy. Think about their ideas and be willing to change things if needed. Use finishing techniques to strengthen and improve their product using a range of equipment including ICT. 3. Evaluate their product against original design criteria e.g how well it meets it's intended purpose. Disassemble and evaluate familiar products.