

## Year 6 Design and Technology: WW2 Baking

### Unit Vocabulary –

peel	<ul style="list-style-type: none"> <li>with a swivel peel to create food ribbons to be used in a dish</li> </ul>
shape and mould	<ul style="list-style-type: none"> <li>to create visually appealing products</li> </ul>
mix/stir	<ul style="list-style-type: none"> <li>fold ingredients together carefully</li> </ul>
spoon	<ul style="list-style-type: none"> <li>be able to gauge the quantities spooned to ensure an equal amount of ingredients in each container</li> </ul>
measure	<ul style="list-style-type: none"> <li>using a measuring jug independently and accurately</li> <li>using digital and analogue scales accurately and independently</li> </ul>
cut out	<ul style="list-style-type: none"> <li>place the cutter in positions to make good of the material available and avoid waste</li> </ul>
cut	<ul style="list-style-type: none"> <li>higher resistance food with a vegetable knife, using the claw grip</li> <li>higher resistant foods from using the bridge hold</li> </ul>
evaluate	to judge something against a set of criteria
taste	how something tastes
smell	how something smells
appearance	how something looks
texture	how something feels
preference	a greater liking for something over other things
recipe	a set of instructions for preparing a particular dish, including a list of ingredients that are needed
nutrition	the process of eating food necessary for health and growth
rations	a fixed portion of food or other goods allowed to each person in times of shortages

### Food skills –

Cutting – bridge hold	<ul style="list-style-type: none"> <li>Pick up the knife with your other hand and check that the blade is facing downwards</li> <li>Guide the knife under the bridge and over the food</li> <li>Cut into the food by pressing the knife down and pulling it out of the bridge – you might like to think of the knife as a train which goes under the bridge</li> </ul>
Slicing – claw grip	<ul style="list-style-type: none"> <li>Pick up the knife with your other hand and check that the blade is facing downwards</li> <li>Slice through the food, using your fingers as a guide</li> <li>Slide your fingers back, keeping your grip on the food, and continue slicing carefully</li> </ul>
Peeling	<ul style="list-style-type: none"> <li>Pick up the peeler and ensure the blade is facing down</li> <li>Begin peeling from the middle, drawing the blade downwards towards the chopping board</li> <li>After each stroke, twist the vegetable slightly to reveal the next part to be peeled. Continue until the bottom half of the vegetable is completely peeled</li> <li>Turn the vegetable around and hold the opposite end</li> <li>Continue peeling from the middle downward and turn the vegetable</li> </ul>

