



Year 6 Knowledge Organiser

DT Spring Term
Mayan Flatbread

What I should already know.

- Develop sensory vocabulary/knowledge using smell, texture and feel.
- Analyse the taste, texture, smell and appearance of a range of foods.
- Follow instructions.
- Make healthy eating choices from (and have an understanding of) a balanced diet.
- Work safely and hygienically.
- Measure and weigh ingredients appropriately.
- Cut and shape ingredients using appropriate tools and equipment e.g. grating.

Cooking and Nutrition

What will I know by the end of the unit?

How to design, plan and make a healthy Maya-inspired flatbread.

Join and combine food ingredients appropriately by mixing dry and wet ingredients.

Rubbing in and kneading to make a dough and create a flat base.

Choose a healthy combination of toppings and cook with the base.

What the Maya ate and drank (to be a hook for our Maya Spring theme).

How this has influenced modern-day Central American ingredients and food, particularly in Mexico and Guatemala.

Vocabulary

Balanced diet

Texture

Hygiene/Hygienically

Salty

Flatbread

Crunchy

Toppings

Crisp

Dough

Base

Savoury

Tangy

Design Criteria

Juicy

Authentic

Pre-heat oven



Key Knowledge

Prepare food products taking into account the properties of ingredients and sensory characteristics.

Select and prepare foods for a particular purpose.

Taste a range of ingredients/food items to develop a sensory food vocabulary for use when designing.

Weigh and measure using scales.

Cut and shape ingredients using appropriate tools and equipment e.g. grating.

Join and combine food ingredients appropriately e.g. rubbing in and kneading.

Decorate appropriately.

Work safely and hygienically.

Show awareness of healthy diet from an understanding of a balanced diet.

Outcome



Investigate!

Join and combine food ingredients appropriately by mixing dry and wet ingredients, rubbing in and kneading to make a dough and creating a flat base. Choosing a healthy combination of toppings to cook with the base.