



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

Understand about geographical location and how the Maya have influenced recipes in modern-day Mexico and the wider world. Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using a table / chart.

Write a step-by-step recipe, including a list of ingredients, equipment and utensils.

Weigh and measure using scales.

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

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

Decorate appropriately.

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

Evaluate the final product, taking into account the views of others when identifying improvements.

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.