










River Bank Primary Knowledge Organiser	Year 5	Spring 2	Design Technology Rainforest food
Planning process		Designing	Making
<p>Children need to be aware of the different foods grown in the rainforest like the Amazon, Papua New Guinea or Congo.</p> <p>Rainforests cover approximately less than 6% of the Earth's total surface area, yet they are home to 50% of the Earth's plants and animals.</p>  <p>About 80% of all of the developed world's food originally came from the rainforests.</p>	<p>Design brief: To make a healthy version of curry with food that comes from the rainforest.</p>  <p>Butternut squash</p>  <p>Pineapple</p> 	<p>Children need to be able to follow a recipe for a savoury dish.</p> <p>weigh chop mix</p>  <p>stir</p>  <p>sprinkle</p>  <p>peel</p>  <p>simmer</p> 	
Evaluate		Key Vocabulary and Important Facts	Knowledge and understanding
<p>Children need to be able to evaluate their dish and the making process.</p> <p>Could you use a different cooking technique?</p> <p>What other rainforest foods could you use?</p> <hr/> <p>I can explain the system of using different chopping boards.</p> <hr/> <p>I can prepare, cook and evaluate a healthy seasonal meal.</p> <hr/> <p>I can demonstrate a range of preparation techniques.</p> <hr/> <p>I can use different cooking techniques such as grilling, griddling, frying and boiling.</p> <hr/> <p>I can refine my recipe including ingredients, methods and cooking times.</p> <hr/> <p>I can evaluate my final product against the design criteria.</p>	<p>Prevent cross contamination</p> <p>Use the correct colour coded chopping boards and knives.</p> <p>Raw meats and poultry only</p> <p>Raw fish and shellfish only</p> <p>Raw unwashed vegetables, salads and fruits only</p> <p>Ready to eat and cooked foods only</p> <p>Washed vegetables, salads and fruits only</p> <p>Bakery and dairy products only</p>	<p>Rearred food is where animals are brought up for the purpose of providing food in one way or another.</p> <p>Processed foods are foods that have been altered from their natural state, either to make them safe or because it makes them easier to store or eat.</p> <p>e.g. Butter and cheese being made from milk</p> <p>Caught food generally refers to the process of catching fish.</p> <p>This means they have been caught in the wild using nets, hand-lines, divers or traps to help catch different seafood.</p>	

1. Which of these is NOT an example of a rainforest?	a. Amazon	b. Congo	c. Papua New Guinea	d. Asian
2. What chopping board should you use for vegetables?	a. White	b. Green	c. Yellow	d. Blue
3. Which one of these is an example of reared food?	a. pineapple	b. milk	c. chicken	d. fish
4. Rainforest cover __% of Earth's total surface area.	a. 6%	b. 15%	c. 50%	d. 2%
5. What does contamination mean?	a. make (something) impure by exposure to or addition of a poisonous or polluting substance.	b. affect (a person, organism, etc.) with a disease-causing organism.	c. remove contaminants from.	d. keeping things clean