

Year 6 DT Come Dine With Me

Key Skills

1. To research and design a three-course meal
2. To prepare a meal using a recipe
3. To understand where their food comes from
4. To write up a recipe



Vocab/Key Words

Accompaniment - Something which goes well together with other foods and drinks.

Cross-contamination - Cross-contamination is how bacteria can spread. It happens when liquid from raw meats or germs from unclean objects touch cooked or ready-to-eat foods.

Imperative verb - Also known as 'bossy verbs' because they tell you what to do. You put them at the beginning of a command or action. (e.g. bake, grill, add, heat).

Ingredients - Items that make up a mixture e.g. foods that make a recipe.

Preparation - The process of getting ready to make something.

Target audience - A particular group or person who a product is aimed at.

Key Knowledge

The five different food groups are:

1. Carbohydrates
2. Fruits and vegetables
3. Protein
4. Dairy
5. Foods high in fat and sugar



Previous Learning

- ◆ What Could Be Healthier? (Year 5)
- ◆ Adapting a Recipe (Year 4)
- ◆ Eating Seasonally (Year 3)
- ◆ A Balanced Diet (Year 2)
- ◆ Fruit and Vegetable Smoothie (Year 1)

What I will know/be able to do by the end

- I can research and prepare a three course meal.
- I can follow health and safety rules.
- I can suggest appropriate design criteria points to fulfil the design brief.

Websites/Signposting/Connection to a famous person

<https://www.bbcgoodfood.com/>

<https://www.kapowprimary.com/subjects/design-technology/upper-key-stage-2/year-6/food-come-dine-with-me/>