Come Dine With Me

DT
Food- Year 6
Autumn Term

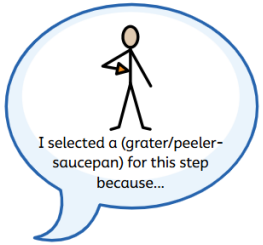
Overview

Children will create a recipe for shepherd's pie and record all the ingredients, quantities and equipment needed to make it. As part of learning about the farm-to-fork process, pupils will explore where key ingredients come from, such as potatoes, carrots and minced lamb, and how they are grown, raised, harvested, processed, transported and eventually arrive on supermarket shelves ready for us to buy.

Key Information











Vocabulary

accompaniment – something which goes well together with other food and drinks

cookbook – a book which contains recipes to make various dishes or foods

cross-contamination – how bacteria can spread when liquid from raw meats or germs from unclean objects touch cooked or ready-to-eat foods

flavour – how food or drink tastes (eg. sour, sweet, bitter, salty

ingredients – items that make up a mixture eg. foods that make a recipe

method – a way of carrying out a certain process, following a list of instructions

nationality – belonging to a certain group of people in a particular country

processed – when foods are passed through multiple processes in a factory to change or preserve it so it keeps for longer

reared – to breed and raise livestock eg. cows

target audience – a particular group or person who a product is aimed at