

Year 3 Food

(Healthy and varied diet - Sandwiches)

SUBJECT SPECIFIC VOCABULARY

appearance	How the food looks to the eye.
texture	How the product feels in the mouth.
Sensory evaluation	Evaluating products in terms of the taste, smell, texture and appearance.
Preference test	Trying different foods and deciding which you like best.
Processed food	Ingredients that have been changed in some way to enable them to be eaten or used in food preparation or cooking.
Hygienic	Being clean by making sure hands and work surfaces are clean.
Sandwich	An item of food consisting of two pieces of bread, with a filling in-between them. It is considered to be a light meal.
Filling	The food that goes between two slices of bread on a sandwich.

Knowledge Mat



pitta



Slice of bread



wraps



panini

SKILLS AND TECHNIQUES



Grating



Spreading

STICKY VOCABULARY

design/designing	When you plan what something will look like. You will need to think about what materials you will use.
design criteria	The precise checklist that a project must achieve in order to be successful.
make/making	Use a variety of tools and finishing techniques to create a designed product.
evaluating	Once you have finished making your product, you must discuss how well it works in relation to the purpose and design criteria.
purpose	The purpose is why your product has been made. Who would use your product?
product	The item that you are going to design, make and evaluate.