

Year 4 Food (Small food project) Knowledge Mat

SUBJECT SPECIFIC VOCABULARY

Hygiene	Conditions or practices conducive to maintaining health and preventing disease, especially through cleanliness.
Cross contamination	The process by which bacteria or other microorganisms are unintentionally transferred from one substance or object to another, with harmful effect.
Allergies	A damaging immune response by the body to a substance, especially a particular food, pollen, fur, or dust, to which it has become hypersensitive.
Presentation	The manner or style in which something is given, offered, or displayed.
Recipe	A set of instructions for preparing a particular dish, including a list of the ingredients required.
Ingredients	Any of the foods or substances that are combined to make a particular dish.



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.