



Year 3 - Summer 1 - DT Knowledge Organiser

What I already know...

- How to prepare and cut food safely.
- The basic principles of a healthy and varied diet.
- Hygienic food practices.
- The names of simple 3D shapes.
- How to choose appropriate tools and materials to make a product.

Key Vocabulary

Import	To get something from somewhere else - e.g. another country
Seasonal	The time of year that something grows or can be harvested.
Food miles	How far a food travels from field to fork.
Bridge	A method of cutting food safely.
Net	What a 3D shape looks like if it is opened out flat.
Acetate	A transparent, thin and flexible piece of plastic that can be used as a window for a box.

What I will learn...

- Not all foods can be made and grown in the UK. Many are imported from across the globe (e.g cod from Iceland, plums from China, Olives from Greece,)
- Discover when and where fruits and vegetables are grown and also learn about seasonality in the UK.
- Learn what food miles are and the impact of them.
- What to do to eat seasonably.
- How to prepare food correctly

Shell Structures:

- Boxes can be different shapes and assembled from nets.
- Boxes can be strengthened through different techniques.
- We can score using a blunt knife to make a fold sharper and more accurate.
- We can cut a window in a box to show the product inside.



Making a difference at The Merton

Children will explore new food using all of their senses and will taste new things. Children will first have a go at creating a seasonal salad using some of the ingredients they planted in the Spring term.

They will then explore the idea of the slow food movement, eating seasonably, and the message of 'Good Clean and Fair food'.

Alongside this, children will evaluate food packaging and design their own shell structures to contain their product.

Making a difference at home

Think about where your food comes from. Look at the packaging on food at home and find the places on a map.

Have a go at growing at home. Look here for ideas:

<https://www.bbcgoodfood.com/howto/guide/easy-crops-kids-grow>

Visit local farms to find British grown produce. Roots and Picks farms are nearby and worth a visit.