

ART and DT Knowledge & Vocabulary Map

ST WILLIAM OF YORK CATHOLIC PRIMARY SCHOOL



YEAR GROUP: 6	TERM: AUTUMN 2
TOPIC	COOKING AND NUTRITION – FRESH PASTA (RAVIOLI)

KEY STICKY KNOWLEDGE

Know that pasta is a carbohydrate and gives us energy.	Know that fresh pasta is made from flour and eggs.	Know that ravioli is a type of pasta that can be stuffed with different ingredients.
Know which season various foods are available for harvesting.	Know the difference between a savoury and a sweet meal.	Know how to be both hygienic and safe in the kitchen.

DT VOCABULARY

varied diet	To eat a variety of different foods, from all 5 food groups to maintain a healthy diet.	allergy	Where your body reacts to something that is normally harmless.
fat	Nutrients found in food	hygiene	To keep yourself and your surroundings clean.
carbohydrate	The body's major source of energy.	seasonal produce	Food grown in a particular season.
protein	Builds, maintains, and replaces the tissues in your body	processed	Food that has been altered during preparation.
nutrients	The substances in food that our bodies process to enable it to function.	product	Something that is made.
savoury	Not sweet	evaluate	To judge how good something is.
user	The person or group of people who will use the product.	design brief	A few words to explain the way something is to be made.
purpose	The reason to do something	seasoning	A substance used to flavour food.
		innovative	New and original.

TOPIC SPECIFIC VOCABULARY

ravioli	A type of pasta
pasta	A type of food made from flour and water

