

# DT Knowledge organiser - Fruit Smoothies

## Key Vocabulary

<b>Product</b>	Something made by means of either human work or that of a machine
<b>Fresh/ Unprocessed</b>	When food is eaten without anything added e.g. cuts of me
<b>Processed</b>	Food that has something added to it or has been made with chemicals e.g. microwave meals, fast food etc.
<b>Home grown</b>	Food that has been made in the U.K.
<b>Imported</b>	Food that has been made in another country and transported into the UK
<b>Taste</b>	Flavours that can be detected in the food e.g. sweetness, spice, heat.
<b>Aroma</b>	Smell of the food.
<b>Appearance</b>	What food looks like
<b>Edible</b>	Food that is fit to eat e.g. not raw, not too salty etc
<b>Inedible</b>	Food that cannot be eaten e.g. tastes bad, raw meat etc.

## Preparation Methods

Peeling (removing the skin)



Chopping (into chunks)



Slicing (into slices)



Grating (shredding with a grater)



Blending (mixing together into a substance)



We will be using equipment such as: a blender, chopping board, peeler and a knife.

It is important to be very careful and follow adult instructions carefully.



## HEALTH AND SAFETY

Remove any jewellery and tie back long hair

Wear an apron and roll up your sleeves

Walk safely and calmly around the classroom

Keep your work area and floor area clean

Follow the teacher's cutting instructions

Washing your hands should be done before, during and after preparing food.

Finally, report all spillages and clean up properly after yourself, leaving the classroom tidy.

Fruit and vegetables can be grown. This means they have been planted by humans. When they are ready to be eaten, they are harvested (collected).

Fruit and vegetables contain vitamins and minerals that help look after our bodies

