

D&T Knowledge Organiser – Year 2 Food Technology - Designing & Making a New Chocolate Product for Cadbury's

What I should already know	Key Knowledge:	Key Vocabulary
<ul style="list-style-type: none"> ✚ How to manage their own basic hygiene and personal needs ✚ How to use simple kitchen equipment e.g. knives, safely 	<div style="text-align: center; border: 1px solid black; padding: 5px;"> <p>Food Preparation and Hygiene</p> <p>Before preparing and cooking food, make sure you:</p> <ul style="list-style-type: none"> • Wash your hands and tie back long hair • Remove jewellery and wear an apron • Wash utensils in soapy water and clean surfaces thoroughly </div> <div style="display: flex; justify-content: center; gap: 20px; margin-top: 10px;">   </div>	<p>Planning - The process of thinking regarding the activities required to achieve a desired goal or product.</p> <p>Purpose - The reason for which something is done or created or for which something exists.</p> <p>User - A person who uses or operates a product.</p> <p>Annotated sketch – Annotated drawings include a combination of notes and labelled drawings that provide an explanation about a scientific process.</p> <p>Chocolate - A food in the form of a paste or solid block made from roasted and ground cacao seeds, typically sweetened and eaten as confectionery.</p> <p>Melt – Make or become liquefied by heat.</p> <p>Food hygiene - Food hygiene is an essential aspect of food safety. It refers to the processes that directly involve food – including storage, preparation, and cooking. Good practices in these areas ensure that customers receive food that's safe and as described.</p> <p>Market research - The action or activity of gathering information about consumers' needs and preferences.</p> <p>Preference - A greater liking for one alternative over another or others.</p> <p>Popular – Well-liked by many/the majority of people.</p> <p>Design criteria - The explicit goals that a project must achieve in order to be successful.</p> <p>Appearance – The way that something looks.</p> <p>Packaging - Materials used to wrap, protect and market a product.</p> <p>Utensils – Tools, containers or other equipment used in the production of food.</p>
<p>Things I need to know</p> <ul style="list-style-type: none"> ✚ How to follow a recipe, mix, combine and shape mixtures. using appropriate equipment. ✚ How to create a finished chocolate product. ✚ How to evaluate chocolate bar in terms of appearance, flavour and texture. 	<div style="text-align: center; border: 1px solid black; padding: 5px;"> <p>Tools and Techniques</p> </div> <div style="display: grid; grid-template-columns: 1fr 1fr; gap: 10px;"> <div style="text-align: center; border: 1px solid black; padding: 5px;"> <p>Grating</p>  </div> <div style="text-align: center; border: 1px solid black; padding: 5px;"> <p>Moulding</p>  </div> <div style="text-align: center; border: 1px solid black; padding: 5px;"> <p>Melting</p>  </div> <div style="text-align: center; border: 1px solid black; padding: 5px;"> <p>Mixing</p>  </div> </div>	
<p>This will help me in the future:</p>		

+ Year 3 – Food
Technology Designing
and Making Biscuits

--	--

--

Finish - Complete the manufacture or decoration of a product by giving it an attractive surface appearance.
Evaluate - Designers evaluate their finished products or prototypes in order to test whether they work well and if the design can be corrected or improved.
Improve – To make better or to enhance quality for the future.