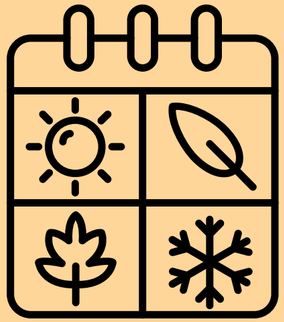
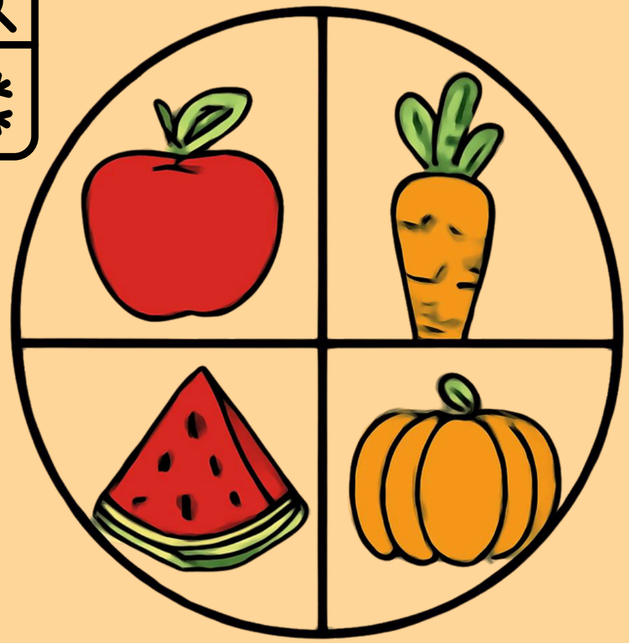
Design and Technology Knowledge Map

Why is it important to use seasonal foods to design a healthy tart?

Eating Seasonally





The skills I need:

- Using kitchen tools safely
- Working collaboratively
- Evaluating and improving my work
- Managing time effectively
- Knowing where and how ingredients are grown

Cut	Using a knife to make food smaller.
Export	Food sold to another country.
Import	Food brought from another country.
Peel	To remove the skin of fruit or vegetables.
Season	One of the four times of the year when food grows: winter, spring, summer, autumn.
Snip	To use scissors to make food smaller.
Taste	Flavour of a particular food.
Texture	How food looks and feels.