
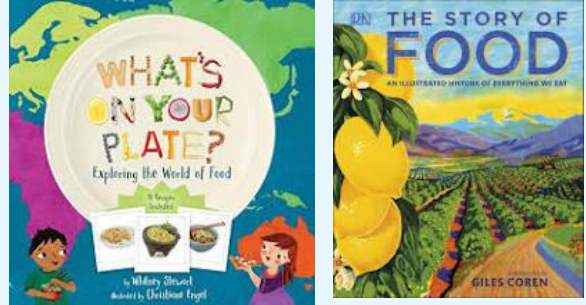


Year 5: AUTUMN DT – Food Technology (linked to Mayans)

Subject Specific Vocabulary		Memorable Image	Exciting Books
<b>product</b>	something that is produced and sold in large quantities, after making it		
<b>peel</b>	to pull, tear, or cut the outer covering from a fruit or vegetable		
<b>diet</b>	the type and variety of food that you regularly eat		
<b>chop</b>	to cut into many small pieces		
		<b>Sticky Assessment Knowledge</b>	
<b>research</b>	work that involves learning something (subject, topic) and trying to discover facts about it	<input type="checkbox"/> I know how to gather ideas through research to help me plan	<p><b>Useful Websites</b></p> <p><a href="https://www.nationalgeographic.com/travel/article/maya-foods">https://www.nationalgeographic.com/travel/article/maya-foods</a></p> <p><a href="https://www.dkfindout.com/uk/history/mayans/what-did-maya-aztecs-and-incas-eat/">https://www.dkfindout.com/uk/history/mayans/what-did-maya-aztecs-and-incas-eat/</a></p>
<b>slice</b>	to divide food into slices	<input type="checkbox"/> I know that ingredients have to be carefully selected	
<b>guacamole</b>	a cold food from Mexico made of crushed avocados and other ingredients such as tomatoes and chillies.	<input type="checkbox"/> I know how to evaluate the quality of my design, and product and whether or not it meets the success criteria	
<b>grate</b>	to rub against a rough surface to make into small pieces	<input type="checkbox"/> I know how to peel, chop, slice, grate, mix and spread ingredients to make guacamole and salsa	
<b>salsa</b>	a hot, spicy sauce made from onions and tomatoes		<b>Misconceptions and Facts</b>
<b>mix</b>	to combine different ingredients together so that they become one		<ul style="list-style-type: none"> <li>The avocado, originating in southern Mexico and Guatemala, is loved for its rich taste and creamy texture and was a treasured crop of the ancient Maya.</li> </ul>
<b>ingredients</b>	parts of a mixture		