



Key facts to learn:

- **Topic:** Shakesphere's world (The Tudors)
- Cooking and nutrition – Come dine with me (three courses)
- To write a recipe, explaining the key steps, method and ingredients
- How to include facts and drawings from research undertaken
- How to follow a recipe, including using the correct quantities of each ingredient
- How to adapt a recipe based on research

Key skills to do:

- Work to a given timescale
- Work safely and hygienically with independence
- Evaluate a recipe, considering: taste, smell, texture and origin of the food group
- Taste testing and scoring final products
- Suggest and write up points of improvements in productions
- Evaluate health and safety in production to minimise cross contamination
- Learn how to research a recipe by ingredient
- Record the relevant ingredients and equipment needed for a recipe
- Understand the combinations of food that will complement one another
- Understand where food comes from

Words to know and spell (Tier 2 Vocabulary)

Cooking	Nutrition	Recipe
Method	Ingredients	Facts
Drawings	Research	Timescale
Taste	Smell	Texture



– DT – Cooking and Nutrition

Words to understand and spell (Tier 3 Vocabulary)

Quantities	A considerable amount of something
Adapt	Make something suitable for its purpose
Origin	The point or place where something begins
Improvements	A thing that makes something better
Production	The art of making something
Contamination	The action of making something impure or poisoned
Combinations	A joining or merging of different qualities
Shakespeare	Eloquent language
Tudors	Characteristic of Tudor times, English Royal House that ruled from 1485-1603
Dine	Eat dinner

Concept check questions. Test yourself:

How do you make sure you are working safely or hygienically?

What do you have to consider when evaluating a recipe?

How can you make sure you do not contaminate anything?

Can you name and describe some foods that complement each other?

Where does your ingredients that you have chosen come from?

How did you chose the food for your three course? How did you decide which foods would complement each other on the menu?