



Chef focus: Jamie Oliver

What I already know

Gained some experience of designing, making and evaluating products for a specified user and purpose.

What I will know by the end of the topic.

Vocabulary

Designing How to:

Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose.

- Use annotated sketches and information and communication technology, such as web-based recipes, to develop and communicate ideas.

Making How to:

Select and use appropriate utensils and equipment to prepare and combine ingredients.

- Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics.

Evaluating How to:

Evaluate the ongoing work and the final product with reference to the design criteria and the views of others.

Technical knowledge and understanding

Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught.



Prior	Required	Challenging
slice	cut into thin pieces	
peel	take off the skin	
ingredients	things that go together to make something	
texture	the feel of something	
savoury	salty or spicy, not sweet	
seasonal	relating to a particular season of the year	
design criteria	what a design should do or have	
annotated sketch	a drawing that is labelled and tells you how something is made	
processed	been through a process or treatment	

