



Runnymede St. Edwards Primary Catholic School - Knowledge Organiser

Subject: DT

Sandwich Making

Year: 3

Term: Summer 2

	Key Knowledge and Vocabulary
design	To make or draw plans for a structure
design Brief	What a new project or product should do and what is needed to produce it
make	To create something by putting parts together
evaluate	To judge the quality of a product and how well it meets the design brief
food groups	A collection of foods that have similar nutritional properties
carbohydrates	A food group that gives us energy that is used by the body
protein	A food group that helps us grow and build muscle
dairy	A food group that is important for strong teeth and bones
seasonality	Food that you may find during a particular season
assembling	To construct, make or build something

The History of the Sandwich

Forms of sandwiches were invented hundreds of years ago in the middle ages, when thick pieces of bread were used to serve food on. It is believed that the 4th Earl of Sandwich would order meat within two pieces of bread to eat. Others saw this and asked for what Sandwich had and that is how the word sandwich came about.

Sandwiches

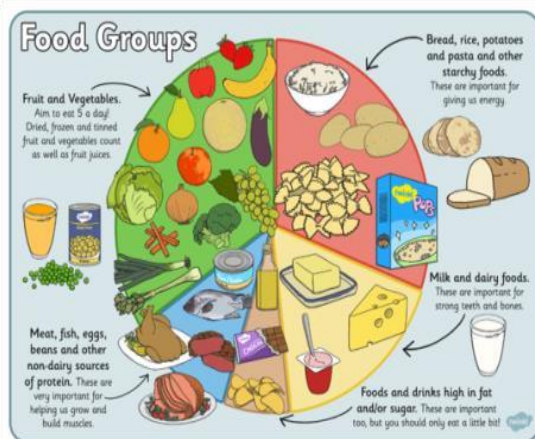
Sandwiches are often used as a lunchtime meal or at a picnic. They are simple to make, but there is a huge variety of options, including the types of bread used and what to have inside a sandwich.



Food Hygiene and Safety



Food Groups



Technical Knowledge and skills

- Explore and evaluate the taste and appearance of a range of different breads.
- Select and use a range of different appropriate tools to make a wrap or sandwich.
- Use the correct techniques to make sandwiches/wraps i.e. spreading, cutting, slicing and grating.
- Discuss their finished sandwich or wrap and evaluate what could be improved.