

 South Farnham School <i>The Continual Pursuit of Excellence</i> Part of the South Farnham Educational Trust	DT Subject Knowledge Organiser		
	Summer Term	Year 6	Granola Bars - Baking

What prior knowledge should students have?

- How to prepare and cook a range of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source.
- How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking.
- Ingredients must be measured accurately.

What skills will students learn? (Disciplinary Knowledge)

- Evaluate different ingredients, ensuring they blend well together in a bar.
- Draw and label a cross-sectional diagram
- Weigh and measure ingredients using scales.
- Choose the correct equipment for the task.
- Use a range of cooking skills such as sieving, kneading and chopping.
- Consider the strengths of my product and how it could be improved.

What key knowledge will be taught? (Substantive Knowledge)

- Foods contain different amounts of carbohydrates, fats, protein, vitamins and minerals.
- Nutritional information is shown on packets using the traffic light system.
- Adapting a recipe changes the taste, appearance, and texture of a food.
- How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading, and baking.
- That recipes can be adapted to change the appearance, taste, texture and aroma.
- That different food and drink contain different substances – nutrients, water and fibre – that are needed for health

Key Vocabulary	Definition
Aroma	A distinctive, typically pleasant smell.
Flavour	The distinctive taste of a food or drink.
Texture	The feel, appearance, or consistency of a surface or substance.
Fibre	It is a type of carbohydrate that the body cannot break down and so it passes through our gut into our large intestine
Packaging	Materials used to wrap or protect goods.

Diagram



Nutrition Facts	
Serving Size 24 g	
Amount Per Serving	
Calories 86	Calories from Fat 25
	% Daily Value*
Total Fat 2.8g	4%
Saturated Fat 0.5g	3%
Trans Fat 0.0g	
Cholesterol 0mg	0%
Sodium 59mg	2%
Potassium 44mg	1%
Total Carbohydrates 14.4g	5%
Dietary Fiber 1.1g	4%
Sugars 6.7g	
Protein 1.5g	
Vitamin A 0%	Vitamin C 0%
Calcium 1%	Iron 3%

