




**Caroline Haslett Primary School - DT**

Topic: Food	Year 5	Rainforest curry
<p><b>Knowledge</b></p> <ul style="list-style-type: none"> <li>• Understand the types of food grown in the rainforest like the Amazon, Papa New Guinea or Congo.</li> <li>• Rainforests cover approximately less than 6% of the Earth's total surface area, yet they are home to 50% of the Earth's plants and animals.</li> <li>• About 80% of all the world's food originally came from the rainforest.</li> </ul>	<p><b>Vocabulary</b></p> <ul style="list-style-type: none"> <li>• <b>Cross contamination</b> - bacteria or microorganisms mistakenly transferred from one thing to another, with harmful effect.</li> <li>• <b>Ratio</b> - quantitative relation between two amounts.</li> <li>• <b>Simmer</b> - a hot liquid, which is just below boiling point.</li> <li>• <b>Boiling point</b> - when the temperature of a liquid reaches 100 degrees C and bubbles.</li> <li>• <b>Sauté</b> - cook food quickly in a small amount of oil over a fairly high temperature.</li> <li>• <b>Brown</b> - process of food changing colour as it is cooked.</li> <li>• <b>Reared</b> - where animals are brought up for the purpose of providing food in one way or another.</li> <li>• <b>Processed</b> - foods that have been altered from their natural state, either to make them safe or because it makes them easier to store or eat. E.g. butter and cheese being made from milk.</li> <li>• <b>Caught food</b> - generally refers to the process of catching fish. This means they have been caught in the wild using nets, hand-lines, divers or traps to help catch different seafood.</li> <li>• <b>Refine</b> - to improve a recipe.</li> </ul>	
<p><b>Design, make, evaluate.</b></p>		
<ol style="list-style-type: none"> <li>1. Research foods that originate and are grown in the rainforest.</li> <li>2. Look at examples of simple curry recipes, consider ingredients and cooking skills.</li> <li>3. Design a recipe for a healthy curry that uses food that could be found in the rainforest.</li> </ol> <div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;"> <p>Butternut squash</p>  </div> <div style="text-align: center;"> <p>Pineapple</p>  </div> <div style="text-align: center;">  </div> </div> <ol style="list-style-type: none"> <li>4. Make safely and hygienically.</li> <li>5. Evaluate the dish and making process. Could you use a different technique? What other rainforest foods could you use?</li> </ol>		
<p><b>Skills</b></p> <ul style="list-style-type: none"> <li>• Calculate ratios of ingredients and scale up or down a recipe.</li> <li>• Create and refine a recipe, including cooking skills.</li> <li>• Demonstrate a range of preparation and cooking techniques.</li> <li>• Evaluate against the design criteria.</li> </ul>		