

Key vocabulary

sensory evaluation	evaluating food products in terms of the taste, smell, texture and appearance.
appearance	how a product looks to the eye
texture	how the product feels (in the mouth)
seasonality	the times of the year when a given type of food is at its peak, either in terms of harvest or its flavour
cyclical design	to design evaluate and redesign, repeating the steps as many times as needed, making improvements along the way.

Key knowledge

Some food needs to be refrigerated to keep it fresh.

Herbs can add fragrance to a salad e.g. basil, mint, lemon balm

The distance a food product travels from the farm to the plate is called its food miles

Texture can be added to a salad by varying the way ingredients are cut:

- i) cutting
- ii) shredding
- iii) grating
- iv) peeling/spiralising



Salads can be made more appealing by adding colour (e.g. tomato, pepper, carrot), texture (e.g. nuts and seeds) and dressing (e.g. mayonnaise and vinaigrette)

We are building on our knowledge from making a Smoothies in Year 2

This will help us when we make biscuits in Year 4