



## Outdoor Learning Knowledge Organiser

Year group: 3

Topic:  
Foraging and  
Cooking

Harvesting and  
preparing beans  
and carrots.

Key Question: What does safe and hygienic mean?

### Key Vocabulary:

Harvest, measure, quantities, product, crops, seasonality, hygienic, forage, fresh, ripe, safety, instructions

### Links to National Curriculum - DT

Key stage 2 Pupils should be taught to:

Understand and apply the basic principles of a healthy and varied diet.

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.



What key knowledge will I have by the end of this journey?

To be able to identify and pick a crop that they have grown

To be able to harvest and wash the vegetable in order to make it hygienic.

To be able to measure quantities correctly.

To be able to work in cooperatively in a group.

To be able to assess strengths and improvements.



### My outcome will be:

To explain what hygienic practice is.

To demonstrate safe practice.

To harvest and prepare vegetables to produce and a savoury and sweet dish with produce from the garden.

To assess and discuss my outcome.

What key skills will I have by the end of this journey?

I can identify and describe safe and hygienic practices when handling, preparing, cooking and storing food.

I can explain why these practices are important.

I can work successfully in a group to achieve an outcome.

I can vocalise my thoughts after tasting.

### Links to previous and future learning

In Year 3

In year 4  
To prepare fresh food using grown produce to show a greater understanding of a healthy diet.

In Year 5  
To choose, harvest and prepare vegetables and herbs to create savoury dishes.

In year 6