



Outdoor Learning Knowledge Organiser		
Year group: 5	Topic: Foraging and Cooking	Harvest and prepare a choice of vegetables.
Key Question: What vegetables would blend well to be able to make a savoury dish?		

Key Vocabulary:

Harvest, prepare, season, evaluate, ingredients, forage, savoury, hygienic, demonstrate,

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.



My outcome will be:

To choose, harvest and prepare vegetables to create savoury dishes.

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

To understand and explain the advantages of a healthy and varied diet.

To harvest a selection of vegetables.

To begin to explore the use of herbs.

To make decisions about suitable seasoning.

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

I can safely demonstrate how to harvest and prepare a selection of vegetables.

I can choose the heat required to cook the vegetables successfully.

I can evaluate a dish, share my thoughts and suggest improvements that I could make.



Links to previous and future learning

In Year 3  
To explain and demonstrate safe and hygienic practices when cooking.

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

In Year 5

In year 6  
To choose, pick, and prepare vegetables and select herbs and spices to create savoury dishes.