



| Outdoor Learning Knowledge Organiser | | |
|---|-----------------------------------|--|
| Year group: 6 | Topic: Foraging and Cooking | Choosing what to harvest from a garden and how to prepare it to make a savoury dish. |
| Key Question: What vegetables are in season and ready to harvest? | | |

Key Vocabulary:
Harvest, prepare, season, evaluate, ingredients, forage, savoury, hygienic, demonstrate, spice, seasoning, herbs,

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 have chosen, picked, and prepared vegetables and herbs and to select from a range of spices to create savoury dishes

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

To demonstrate safe practise throughout and to explain the advantages of a healthy and varied diet.

To harvest a selection of vegetables.

To begin to explore the use of herbs and spices.

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 explore how seasoning changes a dish and can select from a range of choices.

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

In year 6