
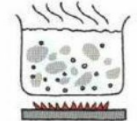

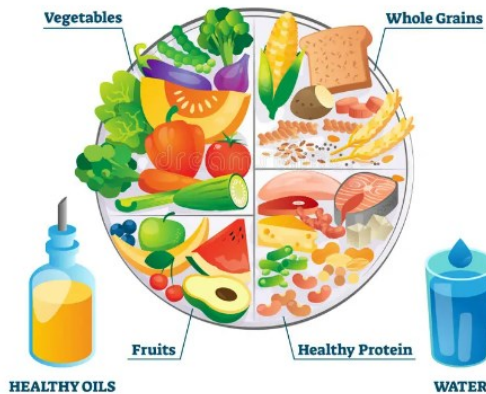


# Year 5 DT Knowledge Organiser

## Nutrition and cooking

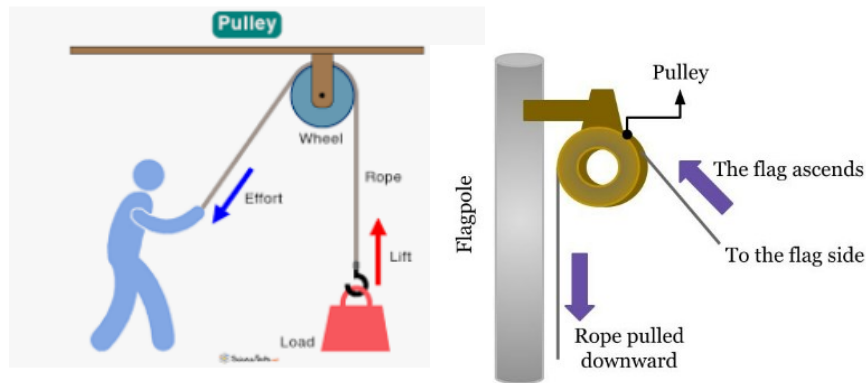
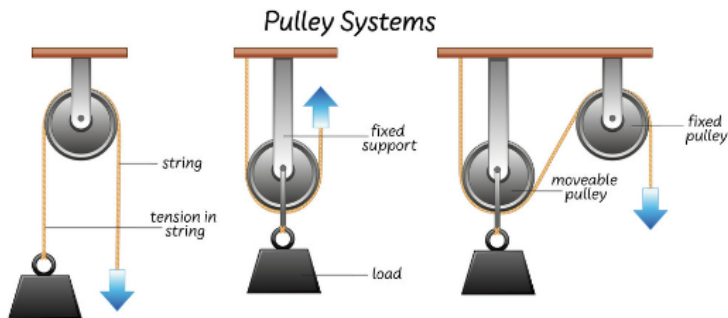
<p><b>Boiling</b></p>  <p>Food is cooked in deep boiling liquid [water, stock, wine etc.] in an open or covered saucepan.</p>	<p><b>Simmering</b></p>  <p>Like boiling, but the liquid is kept just below boiling point in an uncovered pot.</p>	<p><b>Pan-frying</b></p>  <p>Frying food in a little oil or butter using a frying pan over moderate heat.</p>
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## HEALTHY EATING PLATE



## Mechanisms of a flag pole

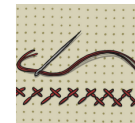
**Pulley:** A wheel with a grooved rim around which a cord passes, which acts to change the direction of a force applied to the cord and is used to raise heavy weights.



## Textiles

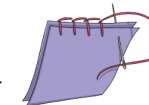
### cross stitch

A stitch that forms the shape of a cross.



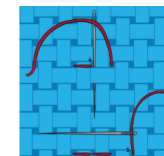
### blanket stitch

A line of stitching that hooks over the edge of material.



### backstitch

Overlapping stitches.



## Key information

- **Reared food:** Where an animal has been brought up for the purpose of providing food. E.g. for their meat, milk, eggs etc.
- **Caught food:** refers to process of catching fish in the wild using nets, fishing lines or traps to catch different animals for food.
- **Processed food:** Food that has been altered from their original state, either to make them safe to eat, or easier to store.



## DESIGN CYCLE

- Investigate**  
Question, research, access prior knowledge, break down question or problem
- Design**  
Brainstorming, evaluating, selecting, and justifying
- Plan**  
Locating resources, identifying materials, allocating time, mapping steps
- Create**  
Implementing the plan
- Evaluate**  
Self-assessment of project using rubric/criterion, revisit previous steps as needed
- Reflect/Attitudes**  
Examine own experience

