

# Year 5 Knowledge Organiser— Great British Menu



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## Vocabulary

Key Vocabulary	Definition
Purpose	the reason for which something is done or created or for which something exists.
Choices	a range of possibilities from which one or more may be chosen.
Flow chart	a diagram of the sequence of movements or actions of people or things involved in a complex system or activity.
Specification	a detailed description of the design and materials used to make something.
Review	a formal assessment of something with the intention of instituting change if necessary.
Systematically	according to a fixed plan or system; methodically.
Satisfied	contented; pleased.
Ingredients	any of the foods or substances that are combined to make a particular dish.
Menu	a list of dishes available in a restaurant.
Seasonality	The fact that something changes according to the seasons
Reared	bring up and care for (a child) until they are fully grown
Processed	perform a series of mechanical or chemical operations on (something) in order to change or preserve it.
Cooking techniques	a set of <b>methods</b> and procedures for preparing, <b>cooking</b> and presenting <b>food</b>
Cuisine	a style or method of cooking, especially as characteristic of a particular country, region, or establishment.
Seasoning	salt, herbs, or spices added to food to enhance the flavour.
Taste	the sensation of flavour perceived in the mouth and throat on contact with a substance.
Evaluate	form an idea of the amount, number, or value of; assess.

## Key Questions

- What does food processing mean?
- What does a healthy menu contain?
- What cooking techniques are used in Italian cuisine?

## Key Designers

Angela Hartnett  
September 1968—present



## Work Examples



### Key Facts

Angela Maria Hartnett is an English chef. A protégée of Gordon Ramsay who was made famous by her appearances on British television, she was Chef-Patron at The Connaught in London.

Angela Hartnett is one of the most high-profile female chefs in the world, having worked at many of London's top restaurants.

During her childhood, Angela's Italian grandmother and mother instilled in her an appreciation and love of good food.

Angela has since won numerous awards, and has paid real homage to her Italian roots by opening Murano, a fine-dining restaurant in London with an Italian-influenced menu. In January 2007, Angela was awarded an MBE for services to the industry.

## Timeline

