







Design Technology: How Greek are you?

What should I already know?

In KS1, we have learnt about textiles, mechanisms and food. In Year 3 we built on our prior learning of mechanisms and food through independently selecting appropriate tools to make our products. For food, we used a range of skills such as cut, chop, slice, grate, peel and knead. We also began to learn how to whisk and follow instructions. For mechanisms, we built on prior knowledge of measuring in cm and mm and used this to learn how to score and assemble components. We also learned a new D&T concept, structure. We learned how to make our structure strong and applied our knowledge of measuring, cutting, assembling, joining and combining materials to make a photo frame. So Far in Year 4 we have focused on textiles. We have used our knowledge from KS1 to make our product and also began to learn to create simple patterns, explore fastenings and start to use back stitch. We also understand the need for a seam allowance.

Greek Feast	Prepare	Whisk	Recipe	Grate	Ingredients	Knead
A variety of different Greek dishes to create a feast. 	Use different methods including chopping, slicing, grating, peeling and mixing to get foods ready to use in a recipe.	To beat or stir with a light, rapid movement. 	Follow the step by step instructions on a recipe. 	To reduce to small shreds by rubbing the food onto a grater. 	Foods and herbs that are needed to make a food dish. 	Massage of squeeze with hands. 



A Greek feast is a variety of dishes – most Greeks were farmers and they ate the food they grew. The climate allowed them to grow a lot of fruits and vegetables. Due to Greece being surrounded by water they also ate fish.

Chop, slice, grate, peel, and mix ingredients with control.



Follow a recipe using step-by-step instructions.

Use a whisk, electrical and hand held.



Cooking techniques

Measure ingredients accurately to the nearest gram.



Select and use specific ingredients, equipment and utensils to create the recipe of my choice.

