



Mossfield Primary School Knowledge Organiser

Year 6 Summer - Great British Dishes



To look at different British dishes and how they may have changed over the years. To plan and design their own dishes with your own twist. To look at the importance of farming and how the year can look over the different seasons for them.

Key Learning

I can tell you what a national dish is and name some of the ones from England.



I can plan an appealing Ploughman's Lunch from looking at examples and sampling one.



I know about the RDA (Recommended Daily Allowance) values for sugar and can use this information to plan an Eton Mess using fresh fruits.

Groups:	Recommended daily amount of sugar
Men	120 grams
Women	90 grams
Children	85 grams

I can name some Scottish national dishes and can design toppings for an oatcake.



I can name some Welsh national dishes including those that contain lamb.

Glamorgan sausages



I know the importance of sheep farming in Wales and how the year of a sheep farmer looks.



I know how and why the cuisines of other countries have influenced British dishes over the years, with a focus on Anglo-Indian food.



Chicken tikka masala

I know how to plan and shop for a meal based on a British dish.

- Prices?
- Amounts of ingredients?
- Use by/sell by dates?
- A British element?
- Taste/appearance?

Key Vocabulary

National Dish	A meal that consists of foods or ingredients that are strongly associated to a particular country.
Savoury	Foods that taste salty or spicy.
RDA	Recommended Daily Allowance
Glucose Fructose Galactose Sucrose Lactose	Types of sugar found in different food groups.
'In season'	A food that is at its best and being harvested at a particular time or season of the year.
Cuisine	The cooking styles and traditions used by a particular country.
Shelf life	The recommended maximum amount of time that products should be stored before needing to be eaten or thrown away, due to the quality deteriorating or it becoming unsafe to eat.