

Year 4 DT Knowledge Organiser

What was served at a traditional Roman banquet?

Key Vocabulary

Banquet — a formal meal for lots of people

Prepare — make something ready for use

Nutrition— the process of providing or obtaining the food necessary for health and growth.

Fruit Salad—a mixture of different types of chopped fruit served in syrup or juice.

Dressing—a liquid poured over a meal to add flavour

Salad—a cold dish of various mixtures of raw or cooked vegetables

Presentation— How the finished product looks.



Key Skills:

Designing: come up with ideas about what to include in their meal through research and lessons.

Q: What type of food was served at a Roman Banquet?

Making: Write a recipe for others to follow that includes a list of ingredients, method and equipment needed.

Q: What is important when making and preparing food?

Evaluating: evaluate their meal that they have made, taking into account presentation, how it tastes and the preparation.

Q: How does it taste? How could you have made it better?

