Kettlethorpe HIGH SCHOOL Year 7 Knowledge Organiser Booklet

Name:



THINK PINK

If you see **PINK** in your books, make the corrections.

Capital letters

- sentence starts
 - proper nouns
 - the word 'l'

Commas

- to separate three or more items in a list
- use a pair of commas when you are inserting extra information
 - in the middle of the sentence
 - use after an adverbial

Before sunrise, Zac ate his breakfast.

Apostrophes

- to show that a letter or letters are missing: 1'm - haven't - don't
- to show something belongs to something else: The parents' meeting lasted an hour.

 Have you carefully reread your work?
Have you checked to see if you accidentally made any mistakes?
Are you proud of your work? Common mistakes There refers to a place or idea. Their shows belonging. They're is short for 'they are'.

use should have - not 'should of' use could have - not 'could of' use would have - not 'would of'

Spelling

- use the dictionary
- make sure to use subject specific vocabulary

APPLY THE RULES. BE CONSISTENT. CHECK FOR ACCURACY.

WWW - Descriptive comment on what went well

BI - Descriptive comment saying your work would be **even better if**

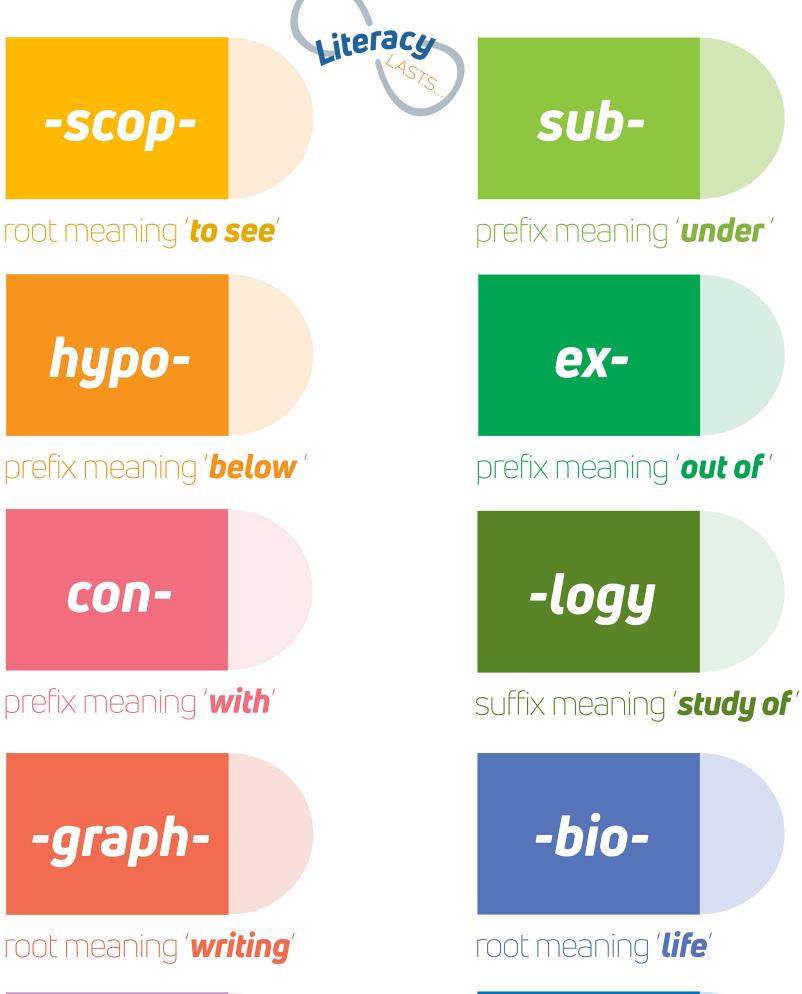
Punctuation







Do you know your roots?





•

root meaning 'art /skill'





MICro-

prefix meaning 'small '



root meaning '**sound** '

Conversions of measurements (shaped like

KG.

G.

Lb.

Oz.

L.

MI.

Pt.

Ζ

FI.O

TBS P

TSP

С

15ml

5ml

1000g

1000ml

568ml

Kilogram

Grams

Pound

Litre

Pint

Fluid

Ounces

Table

spoon

spoon

Cups

1tbsp

1tsp

1kg

1L

1pt

Tea

Ounces

Millilitre

Position fingers open wide (shaped like a bridge). Place the knife under the bridge and slice through the food carefully. Use for large fruit and vegetables.





Claw grip:

Keep the fingers close together in a claw shape. Tuck the finger tips under to avoid contact with the blade. Move the fingers backwards as you cut. Used for smaller cuts and smaller fruit and vegetables





Kettlethorpe HIGH SCHOOL

DESIGN TECHNOLOGY Y7 Food and nutrition



Health, safety and hygiene

•Wash hands before prepping any food, after handling raw meat, after sneezing/coughing and after going to the toilet.

•Cover cuts with a blue plaster.

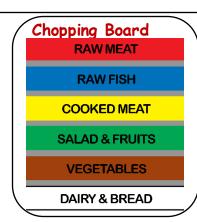
•Tie hair up.

•Remove jewellery and nail varnish. •If you are ill do not cook.

•Wear a clean apron.

•Never cook or prepare food unsupervised.

•Use the 4 C's - Cleaning, cooking, chilling, cross contamination.



| Key words | Definition |
|--------------|---|
| Hazard | A danger risk. |
| Hygiene | Conditions or practices conducive to maintaining health and preventing disease, especially through cleanliness. |
| Safety | The condition of being protected from or unlikely to cause danger, risk or injury. |
| Weigh | Find out how heavy something is, Typically using scales. |
| Accuracy | The degree to which the result of a measurement, calculation or specification conforms to the correct value or standard. |
| Measure | Ascertain the size, amount or degree of (something) by using an instrument or device marked in standard units. |
| Temperature | The degree or intensity of heat. Shown by a thermometer or perceived by touch. |
| Hob | A cooking appliance with hot plates or burners. |
| Grill | A device on a cooker that radiates heat downwards to cook food. |
| Oven | An enclosed compartment, usually part of a cooker, for cooking and heating food. |
| Knife | An instrument composed of a blade fixed into a handle, used for cutting. |
| Special diet | Those who voluntarily choose to eat differently or those forced to by food allergies, medical or religious reasons. |

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