



Coleman Primary School

Year 4 Autumn 2 Knowledge Organiser

Design & Technology—Soup

You will learn...

- about different kinds of soup and soup packaging
- about types of vegetable, including root vegetables
- how to make soup

Key Vocabulary: Soup

soup: a liquid food, usually made by heating meat and/or vegetables in stock or water	peel: to take the skin or outer layer off
stock: a savoury cooking liquid	chop: to cut up into small pieces
seasoning: salt, pepper, herbs	root vegetable: a vegetable which is the root of a plant eg carrot, swede, turnip, radishes
ingredients: things that are used to make a dish	recipe: a list of ingredients and instructions how to cook something

Root Vegetables



Examples of soup and soup packaging

There are many different kinds of **soup** that you can buy or make yourself at home. They include vegetables, often **root vegetables**, and sometimes meat, cooked in **stock** or water.

Soup that you buy comes in tins, cartons or plastic pots.



All the types of packaging include information about the soup, including the **ingredients** as well as instructions for heating it up and nutritional information.

Vegetables are plants or parts of plants that we eat. **Root vegetables** are the roots (the part which grows underground) of a plant which we eat. Examples include carrots, beetroot, radishes, turnips and swede. Potatoes are technically a tuber vegetable but they also grow underground and are really good in **soups**!

Equipment



slow cooker



liquidiser

We will use a slow cooker to cook the **soup** overnight and a liquidiser to remove any lumps.

Health and Safety

- Wash your hands
- Tie your hair back
- Roll up your sleeves
- Use knives carefully
- Walk sensibly around the room
- Listen to instructions

In Year Three you learnt to...

- begin to understand the principles of a healthy and varied diet
- begin to prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- begin to understand seasonality, and know where and how ingredients grown, reared, caught and processed

DT Skills Progression

In Year Four you will...

- continue to develop and apply the principles of a healthy and varied diet
- continue to prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- begin to understand seasonality, and know where and how ingredients grown, reared, caught and processed