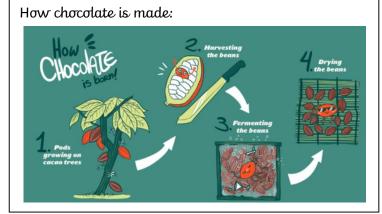
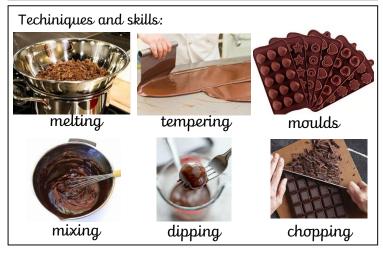
**D&T** Food – Chocolate product **Year 3:** Autumn Term 1

Key Vocabulary	
bitter	Sharp taste, not sweet
сасоа	Seeds from a tropical tree
	used to make chocolate
chocolate	A food made from cacao seeds
design	A plan or drawing to
_	show ideas
evaluate	Thoughts about how the
	project has gone
hygiene	Keeping clean to stop
	spread of illnesses
ingredients	Foods use to create a dish
melt	Change to a liquid using
	heat
mould	Container that gives
	shape to a hot liquid
	when it cools
packaging	Materials used to wrap or
	protect goods
product	An item that is created
purpose	The reason something is
	done
recipe	Set of instructions to
•	create a dish
sweet	Pleasant taste using
	sugar
taste	Sensation and flavour in
	the mouth
temper	Technique for chocolate to
	make it snap and shine
user	A person who uses
	something







## Hygiene - some key pointers

- Jewellery is removed
- Hair is tied back
- Sleeves are rolled up
- Aprons are on
- Hands are washed
- Cuts are covered with blue waterproof dressing



Some products made with chocolate:

truffles



rocky road

chocolate bark

moulded chocolates



## Previous Learning

 $\mathsf{EYFS}$  – tasted foods from around the world

Year 1 – prepared and ate fruit kebabs

Year 2 – taste tested vegetables and made vegetable soup