

Key Stage 1 - Forest Academy

Knowledge organiser – Food Glorious Food

Know how to...

- Use materials to develop a wide range of art techniques.
- Know about the work of Giuseppe Arcimboldi and to take inspiration from it.
- Know where different foods come from.
- Design and evaluate a product
- Use technology purposefully
- Use and create algorithms



Vertumnus, Giuseppe Arcimboldi 1590-1591

Key Vocabulary

algorithm	A set of rules to be followed.
equipment	The necessary items needed for cooking
evaluation	Judging how successful something is.
extraction	The retrieval of specific information.
healthy diet	Healthy eating means eating a variety of foods that give you the nutrients you need to maintain your health, feel good, and have energy. These nutrients include protein, carbohydrates, fat, water, vitamins, and minerals.
hygiene	Hygiene is the practice of keeping yourself and your surroundings clean, especially in order to prevent illness or the spread of diseases.
map	A drawing of a particular area as it would appear from above.
method	A step by step guide on how to achieve a particular outcome
product	. An item that has been created for a purpose.
proportion	A proportion of a group or an amount is a part of it
technology	Technology is the use of knowledge to invent new devices or tools.

Key People



Giuseppe Arcimboldi

He was an Italian painter best known for creating imaginative portrait heads made entirely of objects such as fruits, vegetables, and flowers.

Field to Fork

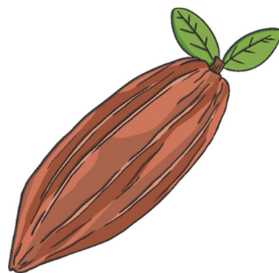
Did you know that all food comes from either an animal or a plant? Climate conditions affect when food is produced in the UK. Seasonality is the time of year when a food type is at its best in terms of flavour or harvest.

Climate and soil conditions mean that not all food types can be produced here. The following foods need to be imported into the UK: rice, feta cheese, mangoes, oranges, lemons, bananas and coconuts.



How and Where is Chocolate Made?

- Chocolate comes from cacao pods.
- Cacao pods grow on cacao trees.
- Cacao trees are grown in large plantations, in hot places such as Brazil in South America and Ghana in West Africa.
- After six months of growing, the cacao pods are ripe and they are harvested.
- The cacao pods are split open with a machete and the cacao beans are removed.
- The beans are covered with banana leaves and left to dry out in the sun for about a week.
- The beans are shipped out to chocolate factories all over the world.



Where Food Comes From

Some foods are required when they are out of season so producers grow them in hot houses/green houses in the UK. Alternatively, the food is produced abroad and sent to the UK.

