



Year 4 Design & Technology - Autumn Term 1: Fresh Food, Good Food



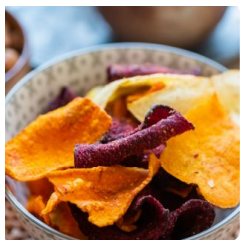
1. Food decays due to the growth of microorganisms. Inventions such as refrigeration by William Cullen have been beneficial in helping to stop or reduce food decay. Other ways include: drying, salting, pickling, canning, pasteurising or freezing the food.



2. Food packaging is important because it helps to preserve and protect food. A balance needs to be found between keeping food fresh and cutting down on non-recyclable materials.



4. It is important to select the correct material and ingredients for the specific purpose, depending on the design criteria.



How do you design and create a healthy snack?

5. Healthy snacks include fresh or dried fruit and vegetables, nuts and seeds, homemade popcorn or chopped vegetables with hummus.

3. Most cardboard food packaging is produced from a net. A prototype is a mock-up of a design that will look like the finished product but may not be full size or made of the same materials.

6. Evaluation can be done by considering whether the product does what it was designed to do, whether it has an attractive appearance, what changes were made during the making process and why. It also includes suggesting improvements and explaining why they should be made.

Decay	Preserve	Net	Prototype	refrigerating	Vegetables
Microorganisms	Food Packaging	Protect	Healthy	Sustainable	Fruit