Knowledge Organiser: Snack Attack

Key Vocabulary

Eatwell Guide- A model that shows how much of what we eat overall should come from each food group to achieve a healthy, balanced diet

Ingredients- Foods that are combined to make a dish

Recipe - A list of ingredients and instructions for making a food dish

Research- To find information out about something

Seasonal Food - Food that is ripe and ready in a particular season

Investigate- To study something to find out the information

Consolidate- To combine a number of things

Don't forget our kitchen hygiene rules:



Crudités and dips make a great snack!

Carrots, peppers, celery, cucumber, baby sweetcorn are great for dipping. Choosing foods that are in season and can be grown locally, make this choice even better for our bodies and the environment. Remember to strive for 5!

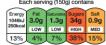
Carbohydrates such as breadsticks, pitta bread and crisp breads are great for dipping too.

Dips can contain a variety of healthy ingredients from across the food groups. For example: avocado and peas (fruit and vegetables); eggs and salmon (protein); and yoghurt and soft cheese (dairy)



Key Points

- Some snacks contain high amounts of salt, sugar and fat and too much of these are not good for our bodies. Eating excessive amounts of these over a period of time can increase the risk of diabetes, obesity and other longterm illnesses.
- Food labels tell us if a food has high, medium or low amounts of fat, saturated fats, sugar and salt.



of an adult's reference intake Typical values (as sold) per 100g: 697kJ/167kca

Healthy snack choices



Fruit
Vegetables
Toast
Rice cakes
Crackers
Breadsticks
Cubes of cheese
Yoghurts
low fat dips

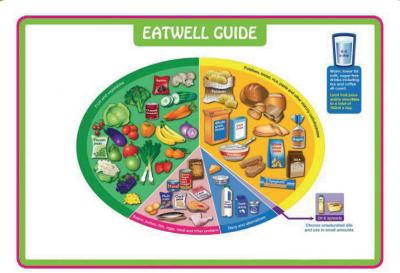
Less Healthy snack choices











Healthy Snack Choices:

- Choose snacks from the fruit and vegetable and carbohydrate sections of the Eatwell Guide
- · Choose snacks with green traffic lights on the labels
- Choose water or milk to drink

What does 'design criteria' mean?

- Goals that need to be met for a project to be successful.
- When designing a dish, think about who is going to eat it, which foods they like and dislike, any intolerances and allergies and any beliefs that may affect their choices.