

Key vocabulary

cuisine
dish
traditional
spices
comparison
Ugali
Sukuma Wiki
Nyama Choma
mix
farming
harvest
agriculture
rural
climate
maize
flour
wheat
corn
taste
design
evaluate
specification
make

DT –Fantastic Food- Summer 1

Knowledge Organiser

Year 2



In this DT topic, we will be comparing food in Africa (Kenya) to that in the UK. We will be learning about how crucial farming and agriculture is to many rural parts of Africa. We will also be sampling, planning, making and evaluating our own traditional Kenyan style biscuits using traditional spices.



The various cuisines of Africa use a combination of locally available fruits, cereal grains, vegetables, milk and meat product.

There is no singular dish that represents all of Kenya. Different communities have their own native foods. Staples are maize and other cereals depending on the region including millet and sorghum eaten with various meats and vegetables.

The foods that are universally eaten in Kenya are Ugali, Sukuma wiki and Nyama Choma.



Ways to use your knowledge

organiser at home

Knowledge Organisers have some important information that you will need for your topic. Below are some ideas for how you can use your knowledge organiser at home.

1. Look up your key vocabulary using a dictionary to find out what each of the words mean and put them into sentences.
2. **LOOK, SAY, COVER, WRITE, CHECK** – Read a specific part from the knowledge organiser, read out loud the information, cover the information, write out everything you can remember! Then, check it is correct.
3. Draw everything you can remember from the knowledge organiser in picture form.
4. Mind map- write everything you know about your topic.
5. Write a quiz and answer- construct quiz questions from the information in the knowledge organiser and see if you can get a family member to take part.
6. Draw out diagrams of key terms (where possible) and label them.
7. Create an art image linked to the topic.
8. Write a short information text about your topic.