



Endpoints for Design Technology

Year 4 – Fresh Food, Good Food



We will be learning about how to preserve food and prevent food decay. We will learn about key inventions in food packaging and also design and make our own packaging.

What I know and can explain

Food deteriorates due to the growth of microorganisms

The 'use by' date shows when the food is no longer safe to eat

The 'best before' date shows the date after which the food will lose some flavour or texture

Design features are the aspects of a product's design that the designer would like to emphasise. For example, the use of a particular material or a feature that makes the product durable

Foods need packaging to keep them fresh, safe to eat and free from damage

Food packaging also provides nutritional information about the food inside

Useful Vocabulary

Use by date – The date printed on food packaging to show the date the food should be eaten by to have the best flavour and texture

Decay – The process in which food or other substances stop being good enough to eat or use

Microorganism - A living thing that is too small to be seen without a microscope

Net - A 2-D shape that can be cut out and folded to make a 3-D shape

Packaging – A method of food preservation which provides a barrier to protect foods from microorganisms, moisture and air