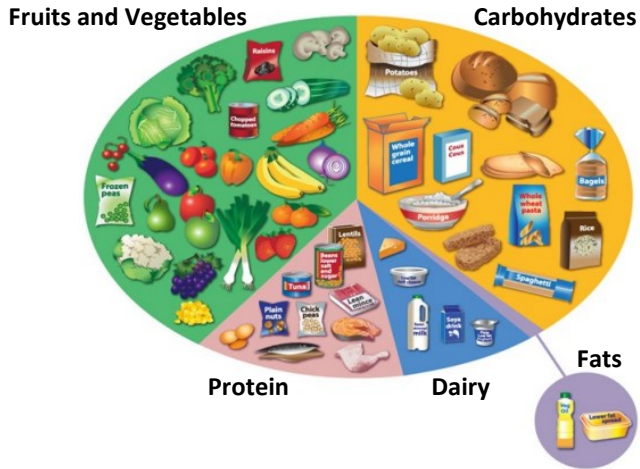


Scrumdiddlyumptious Knowledge Organiser Year 3

Remove jewellery and tie long hair back. Wash your hands for thoroughly with soap and warm water. Wear an apron and roll up your sleeves. Check all ingredients are in date. Wash your hands throughout food preparation. Check no one cooking or eating the food is allergic to any ingredients. Make sure food is cooked all the way through.



Brass instrument family



Percussion instrument family



String instrument family



Woodwind instrument family



Design and Technology	
utensils	The tool you use to complete a cooking task.
cooking techniques	Baking, chopping, creaming, peeling, fold in, rub in, deseeding, slicing, grating and mixing are all techniques used when baking.
hygienic	Being clean and preventing the spread of germs.
ingredients	The foods combined together to make a meal or dish.
sweet	Foods which taste similar to sugar or honey.
savoury	Foods which taste salty or spicy.

Music	
tempo	Steady, faster, slower.
pitch	Notes moving by step or leap.
pulse	The beat. Constant and steady. Doesn't change.
dynamics	Louder or quieter.
drone	Pitched note played continuously throughout a piece of music.
rhythm	Long and short sounds.
ostinato	Repeated pattern.

Art (Tone)	
HB	
6B	
Hatching	
Cross Hatching	
Stippling	