



Art

# Year 6 Knowledge Organiser— Great British Menu



Art

## Key Questions

- What does food processing mean?
- What does a healthy menu contain?
- What cooking techniques are used in Italian cuisine?

## Vocabulary

Key Vocabulary	Definition
Garnish	A small amount of food used to decorate other food.
Savoury	A food belonging to the category that is salty or spicy.
Simmer	A state or temperature just below boiling point
Review	a formal assessment of something with the intention of instituting change if necessary.
Systematically	according to a fixed plan or system; methodically.
Menu	a list of dishes available in a restaurant.
Seasonality	The fact that something changes according to the seasons
Reared	bring up and care for (a child) until they are fully grown
Processed	perform a series of mechanical or chemical operations on (something) in order to change or preserve it.
Cooking techniques	a set of <b>methods</b> and procedures for preparing, <b>cooking</b> and presenting <b>food</b>
Cuisine	a style or method of cooking, especially as characteristic of a particular country, region, or establishment.
Seasoning	salt, herbs, or spices added to food to enhance the flavour.

## Key Designers

Angela Hartnett  
September 1968—present



## Work Examples



### Key Facts

Angela Maria Hartnett is an English chef. A protégée of Gordon Ramsay who was made famous by her appearances on British television, she was Chef-Patron at The Connaught in London.

Angela Hartnett is one of the most high-profile female chefs in the world, having worked at many of London's top restaurants.

During her childhood, Angela's Italian grandmother and mother instilled in her an appreciation and love of good food.

Angela has since won numerous awards, and has paid real homage to her Italian roots by opening Murano, a fine-dining restaurant in London with an Italian-influenced menu. In January 2007, Angela was awarded an MBE for services to the industry.

## Timeline

