

GGA Knowledge Organiser Year 5 Food Technology – Space Food Investigation

Vocabulary		Why are we learning this?	Cross Curricular Opportunities
Rehydrate	To hydrate and put back the moisture removed to help preserve the food e.g. fruits		
Preserved	Food packaged and treated in a way to make it edible, even after months in space	To understand how astronauts eat and drink on board the I.S.S. in zero gravity and how it differs from the way we consume our food and drink on Earth.	Science
Vacuum-packed	Food that is vacuum-packed is packed in a bag from which most of the air has been removed, in order to keep the food fresh	Why is it important?	Humanities
Compact	Packed to take up very little space	To investigate the everyday living conditions onboard the I.S.S. for the astronauts. Using daily routines such as eating and drinking as an example.	English
Crumb	Tiny particles of food that break off the main meal e.g. biscuits		PSHE & Values
Non-contaminated	Something that hasn't been affected by bacteria or germs – space food has to be non-contaminated to be edible as replacing supplies is difficult		Anxiety and loneliness lessened with the comfort of the cultural dishes provided to remind them of home. Resilience and positivity.
Nutrients	Healthy elements of food ingredients – these will keep the astronauts well and in good condition aboard the I.S.S.		
Freeze dried	Using extremely cold temperatures, in the minus numbers, to preserve food and dry it for storage.		
Meal pouch	The small bags that the various dishes/ingredients are stored in on-board the I.S.S		
Hydration	The process of making your body absorb water or other liquid, the astronauts would have to stay hydrated in space which also helps with focus and concentration		

