



KEY VOCABULARY - LKS2

Textiles	Stitching technique, finishing technique, zip, strength, compartment, fastening, annotating, suitable, annotated sketch
Mechanical systems	Mechanism, lever, linkage, slot, guide/bridge, loose pivot, fixed pivot, system
Electrical systems	Switches, push-to-make, push-to-break, toggle, program, control, input device, output device, appealing, series circuit
Structures (Shell structures)	Net, construct, stiffened, shell structure, mark out, score, tabs, corrugate, laminate, three-dimensional
Food	Bridge hold, Claw grip, texture, kneading, seasoning, frying, seasonality, boil, taste (see descriptive guide words) rubbing method, cross-contamination, raising agents, Eatwell plate

KEY VOCABULARY - UKS2

Textiles	Seam allowance, wadding, right side, wrong side, hem, design decisions, functionality, mock-up, insulating
Mechanical systems	CAM, follower, shaft, crank, design specification, input movement, exploded diagrams, oscillating motion, prototype
Electrical systems	Tilt switch, reed switch, series circuit, output device, control, LDR (Light dependent resistor), parallel circuit
Structures	Reinforce, triangulation, construction, stability, temporary, permanent
Food	Marinating, zest, fold, dice, julienne, garnish, plating, rest, stock, portion sizes



TEXTILES

Vocabulary	Definition
Stitching technique	A method chosen to join two pieces of fabric together using a needle and thread. Common techniques are cross stitch, running stitch, back stitch and basting stitch.
Finishing technique	Techniques used to make a sewing project look finished such as adding buttons, trimming excess fabric or hemming.
suitable	An item or object which is appropriate/well-suited for a specific purpose.
Zip	A fastening device used to join two pieces of fabric together by moving a slider.
strength	The ability of a material to withstand pressure or force without breaking or bending.
weakness	A flaw or vulnerability in a material or design that makes it likely to fail.
annotating	Adding notes or labels to provide additional information.
compartment	A separate section/space within a larger object.
Annotated sketch	A drawing/diagram that includes labels and notes to give additional information.
fastening	Joining two or more materials together to create a secure connection.
Seam allowance	The extra fabric that is added to the edge of a pattern piece to allow for the seams to be sewn together.
wadding	Soft, cushioning material that is used to add thickness and volume to a sewing project.
Right side	The side of fabric which will be visible on the outer side of the project.
Design brief	A document that outlines the requirements and specification for a design project.
Wrong side	The side of fabric that is not intended to be visible to the user.
hem	A finished edge of fabric that is turned under and sewn to keep the appearance clean and tidy.
Design decisions	Choices that determine the: look, feel and functionality of a project.
Functionality	The ability of a product to perform its intended task.
Mock-up	A model or prototype of a design that is created to test and refine features.
Insulating	Adding a layer of material to a project to help regulate temperature and prevent heat loss.



MECHANICAL SYSTEMS

Vocabulary	Definition
Mechanism	A device used to create movement.
Lever	A rigid bar that moves around a pivot.
Linkage	The card strips joining levers to produce a movement type.
Slot	The hole through which a lever is placed to enable part of a picture to move.
Guide/bridge	A short card strip used to keep the lever and linkage mechanism in place and controlled.
Loose pivot	A paper fastener that joins card strips together.
Fixed pivot	A paper fastener that joins card strips to the backing card.
System	A set of parts or components used to create an outcome.
CAM	A mechanical component that converts rotary motion into linear motion.
follower	A mechanical component that moves in response to a CAM or gear to transfer motion from one part to another. Examples might be a rod, lever or wheel.
shaft	A long, thin, cylindrical component that transfers rotary motion from one part of a machine to another.
crank	A lever arm, attached to a rotating shaft with pivot point that begins the rotary motion of a machine.
Design specification	A set of requirements that a product or system must meet in order to be considered successful.
Input movement	The motion applied to a machine or toy in order to make it perform a specific action.
Exploded diagrams	A technical drawing that shows the individual parts of a system and how they fit together.
Oscillating motion	Back and forth motion that is repeated at regular intervals.
Prototype	A prototype is an early version of a product or system that is used to test and refine its design.



ELECTRICAL SYSTEMS

Vocabulary	Definition
Switches	An electrical component that is used to control the flow of electricity in a circuit.
Push-to-make	A type of switch that is design to complete an electrical circuit when it is pushed down.
Push-to-break	A type of switch that is designed to break an electrical circuit when it is pushed down.
Toggle	A type of switch that is designed control the flow of electricity in different parts of a circuit.
program	A set of instructions that are given to a computer/device to tell it what to do.
Control	Managing or directing the behaviour of a system or device. This can be achieved through switches, sensors and programming.
Input device	A tool used to provide information or commands to a computer or other digital system.
Output device	A tool used to display or communicate information from a computer to other digital systems. Examples include: screens, speakers and printers.
Appealing	The quality of a product that makes it attractive or interesting to people.
Series circuit	A type of electrical circuit where each component is connected one after the other, creating a single path for the electrical current to flow through.
Tilt switch	A type of switch that is activated by changes in orientation or movement.
Reed switch	A switch that is active by a magnet.
LDR (Light dependent resistor)	A type of resistor that changes its resistance in response to light levels.
Parallel circuit	An electrical circuit in which the electrical components are parallel, forming multiple maths for the current to go through.



STRUCTURES

Vocabulary	Definition
Net	A 2D pattern that can be cut out and folded to create a 3D shape.
Construct	To build or create something using materials and tools.
Stiffened	The process of making a material more rigid or stiff.
Shell structure	A lightweight building or structure that has been made using thin and sometimes curved surfaces.
Output device	A tool used to display or communicate information from a computer to other digital systems. Examples include: screens, speakers and printers.
Mark out	Measuring and drawing lines on a material to indicate where it needs to be cut, folded or assembled.
Score	Create a shallow cut or groove on a material using a sharp tool to help a material fold more easily and accurately.
Tabs	Small, rectangular pieces of material that are used to connect two larger pieces together. They add structure and stability to paper crafts and cardboard constructions.
Corrugate	A type of material that is made up of ridges and grooves.
Laminate	A type of material made up of two or more layers that have been bonded together.
Three-dimensional	Three-dimensional (3D) refers to an object that has height, width and depth.
Reinforce	To reinforce means to make something stronger and more durable.
Triangulation	Creating a series of triangles within a structure to add stability or strength.
Construction	The process of building or creating something.
Research	The process of gathering information and learning about a particular topic.
Temporary	Something that is not meant to last for a long period of time.
Permanent	Something that is meant to last for an extended period of time.



FOOD	
Vocabulary	Definition
Boil	To cook food in liquid at high temperature, usually 100 degrees Celsius.
Taste	Flavour that is experienced when food is eaten.
Texture	The way food feels in your mouth, E.G. crunchiness, creaminess and chewiness.
Seasonality	The time of year when certain foods are at their best such as strawberries in the summer.
Bridge hold	A technique for cutting safely, make a bridge with your thumb on one side of food and fingers on the other, then cut between the bridge.
Claw grip	A technique for cutting safely, fingers curl inwards to grip the food, thumb and index finger hold the blade.
Kneading	A technique used for working dough by pressing and folding.
Seasoning	To add salt, pepper, herbs or spices to a food for flavour.
Eatwell plate	A visual representation of recommended proportions of different food groups to make a balanced diet.
Raising agents	Ingredients for baking such as baking powder or yeast that help good rise.
Rubbing method	A technique for mixing flour and fat for pastry or crumble.

FOOD	
Vocabulary	Definition
Marinade	A mixture of liquids and seasonings use to flavour and tenderize meat before cooking.
Zest	Using the outer fruit peel (of a citrus fruit) to grate and add to a dish for flavour.
Fold	To gently combine ingredients without stirring or beating for a delicate mixtures like whipped cream.
Dice	Cutting food into small cubes.
Julienne	A method of cutting food into tin small strips, typically used for vegetables.
Garnish	A decorative item added to a dish to enhance its appearance.
Plating	Arranging food on a plate in an aesthetically pleasing way.
Rest	To let cooked food sit for a short period of time to allow juices to redistribute.
Stock	Liquid used as a base for soups to add richness.
Portion sizes	The amount of food served or recommended for one person to eat.
Cross-contamination	The transfer of harmful bacteria from one food to another.



Taste/Aroma/Mouthfeel wheel





Sensory Word Bank

Appearance

- *Attractive
- *Bright
- *Colourful
- *Golden Brown
- *Cracked
- *Crispy
- *Crumbly
- *Crunchy
- *Delicate
- *Dry
- *Dull
- *Firm
- *Flaky
- *Fragile
- *Fresh
- *Heavy
- *Moist
- *Pale
- *Smooth
- *Soggy
- *Spongy
- *Stringy
- *Wet

A products size, shape and colour and surface texture can be described.

Sensory Vocabulary

When we evaluate our products it is so important to use specialist terminology. Can you talk like a food critic? When you evaluate look at the different characteristic of food:

Appearance, Aroma, Taste and Texture

Aroma

- *Artificial
- *Bland
- *Floral
- *Fruity
- *Minty
- *Natural
- *Nutty
- *Plain
- *Zesty
- *Rich
- *Salty
- *Smokey
- *Sour
- *Spicy
- *Sweet
- *Stale
- *Yeasty
- *Cheesy
- *Burnt
- *Lemony
- *Minty
- *Savoury
- *Spicy
- *Tart

The nose detects volatile aromas released from food.

The intensity can also be recorded.

Taste

- *Acidic
- *Aftertaste
- *Artificial
- *Bitter
- *Bland
- *Creamy
- *Dry
- *Fruity
- *Overpowering
- *Plain
- *Rich
- *Savoury
- *Sharp
- *Sickly
- *Stale
- *Sweet
- *Sugary
- *Tangy
- *Yeasty
- *Citrus
- *Nutty
- *Meaty
- *Tasteless
- *Zesty
- *Flavoursome

The tongue can detect four basic tastes; sweet, sour, salt and bitter. The intensity can also be recorded.

Texture

- *Bitty
- *Brittle
- *Bubbly
- *Chewy
- *Crispy
- *Dry
- *Firm
- *Flaky
- *Fluffy
- *Grainy
- *Hard
- *Lumpy
- *Moist
- *Rubbery
- *Smooth
- *Soft
- *Soggy
- *Spongy
- *Stodgy
- *Tough
- *Wet
- *Stretchy
- *Thick