



Year 1/2 Design and Technology Knowledge Organiser: Food Technology



Subject specific skills

- Use the basic principles of a healthy and varied diet to prepare dishes
- Understand where food comes from

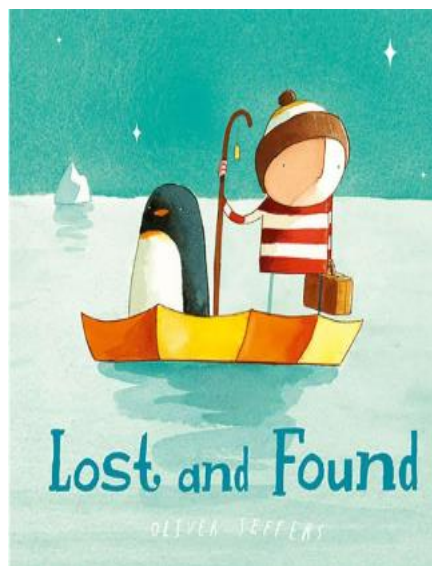
Prior Learning

- Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function
- Share their creations, explaining the process they have used;

Key Vocabulary

Vegetable
Root
Texture
Smell
Appearance
Hygiene
Cut
Fork
Safe
Combine
Recipe
Taste
Blend
Grate
Mix
Peel
Chop
Slice
Protein
Vitamins
Minerals
Oily

Key themes: Lost and Found/Holly's Farm



Investigate (style / techniques / examples):

- Understand where food comes from in the context of looking at different fruits and vegetables
- To explore and evaluate a range of existing products in the context of tasting salads made mainly from root vegetables. To use the basic principles of a healthy and varied diet to prepare dishes
- Use the basic principles of a healthy and varied diet to prepare dishes in the context of preparing a salad made from root vegetables.
- To understand where food comes from in the context of the fish we eat
- Select from and use a range of tools and equipment to perform practical tasks.
- Select from and use a range of tools and equipment to perform practical tasks in the context of preparing fruit salads. Understand where Food Comes From

Design and Create:

A fruit kebab based upon the their own personal choices and with their own research, ideas and application of the chopping skills and techniques they have learnt along the way. They will prepare their fruit kebab for their healthy pack lunch to the North Pole to share with penguin.



Evaluate:

To use their sketch books to record their observations and use them to review and revisit ideas in the design, making and evaluating process.

Evaluate their chosen design.