



Year 1/2 Art and Design Knowledge Organiser: Food Technology – Dips and Dippers



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;

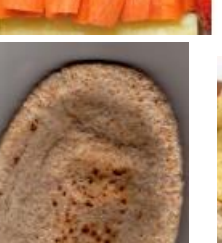
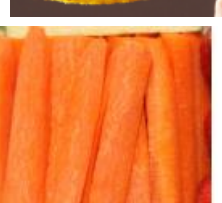
Key Vocabulary

Texture
Smell
Appearance
Hygiene
Cut
senses
Safe
Combine
Recipe
Taste
Blend
Grate
Mix
Peel
Chop
Slice
Method
Equipment
Dip
Dipper
Variety

Investigate (style / techniques / examples):

- I can evaluate different dips and think about where different foods come from.
- I can explore different dippers and describe them.
- I can explain why I need to eat a balance and variety of food groups to stay healthy.
- I can make dips and dippers.
- I can plan my own appealing dip and dipper and clearly show my ideas.
- I can follow my plan to make my own dip and dipper.
- I can evaluate my dip and dipper.

Design and Make – Children to design their own dip and dipper of their choice whilst understanding how to handle and prepare food safely and hygienically.



Evaluate:

To use their sketch books to record their observations, investigate different dips and flavours and plan and make their own and use them to review and revisit ideas.

What went well.
Think about appearance, smell, texture and taste?

Have you met your Design Criteria?

What could be improved?