



## 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

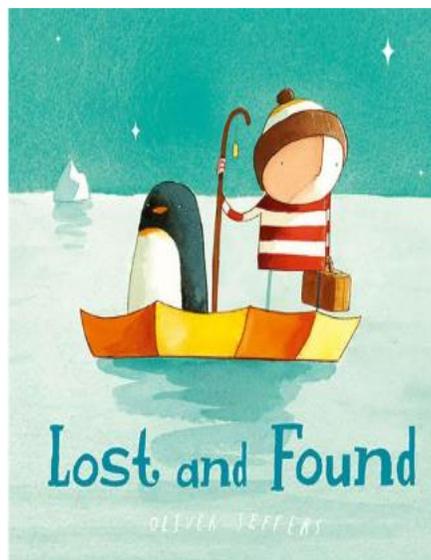
### Prior Learning

- 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.