Year 2 Term 1 & 2 Design and Technology: Design and make a fruit snack



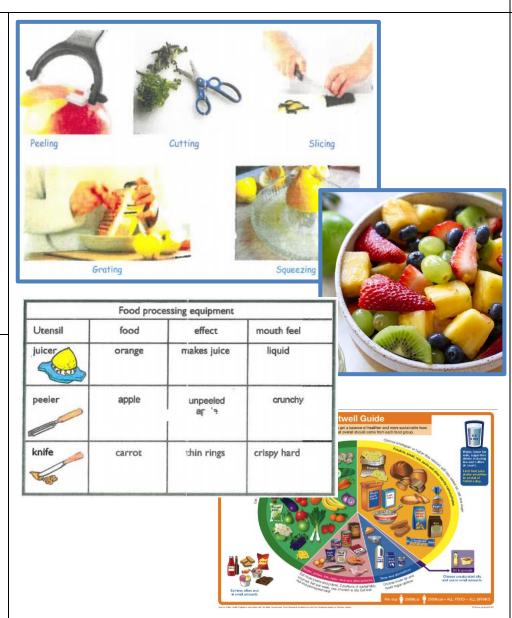
Curriculum Key Question: How can I express myself? Topic: Where in the world does a tiger live?

What should I already know?

- Generate initial ideas and simple design criteria through talking and using own experiences
- Make their design using appropriate techniques.
- Demonstrate basic food handling and hygiene practices.
- Select and arrange appropriate fruit/vea.
- Use a knife to slice using the bridge technique with support.
- Discuss how well the product works in relation to the purpose.
- Evaluate their products as they are developed, identifying strengths and possible changes they might make.

Skills I will develop:

- Generate ideas based on simple design criteria and their own experiences, explaining what they could make.
- Follow safe procedures for food safety and hygiene.
- Use equipment safely with support e.g., peeler, grater, juicer, knife.
- Evaluate against their design criteria.
- Evaluate their products as they are developed, identifying strengths and possible changes they might make.
- Talk about their ideas, saying what they like and dislike about them



Key Vocabulary

- Fruit plant or tree's edible seed with envelope.
- Vegetable plant used for food.
- Nutrients all the things in food that the body needs to remain healthy.
- Pith the soft white lining inside fruit such as oranges.
- Salad a cold dish of fresh and/or cooke vegetables or fruit.
- Sensory evaluation subjective testing of foods where senses are used to evalute qualities such as appearance, smell, taste, texture (mouth feel).
- Kebab cooked and/or fresh ingredients on a skewer.