

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/veg.
- 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.



Food processing equipment			
Utensil	food	effect	mouth feel
juicer 	orange	makes juice	liquid
peeler 	apple	unpeeled apple	crunchy
knife 	carrot	thin rings	crispy hard

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 cooked vegetables or fruit.
- **Sensory evaluation** – subjective testing of foods where senses are used to evaluate qualities such as appearance, smell, taste, texture (mouth feel).
- **Kebab** – cooked and/or fresh ingredients on a skewer.



