

Year 1 - Design Technology – Preparing and Combining Food Key Learning

We will develop a food vocabulary using taste, smell, texture and feel. I will group familiar food products e.g. fruit and vegetables. I will explain where food comes from. When handling food I will cut, peel, grate, chop a range of ingredients. I will work safely and hygienically. I understand the need for a variety of foods in a diet. I will be able to measure and weigh food items. Explore ideas by rearranging pictures of ingredients. Use drawings to record my ideas.

Key Questions	Key Vocabulary
Where are the seeds?	Taste – using my mouth to recognise a flavour
What is this fruit or vegetable called?	Texture – the feel of an object (rough, smooth etc.)
Which is sweeter/ crunchier?	Flavour – the way something tastes - whether something is sweet or sour
What is the peel or skin like?	Peel – to pull tear or cut an outer covering of fruit or veg
Which part of the fruit and vegetables would you not eat? Why?	Grate – to break into small pieces by rubbing fruit or veg against something rough
Which is your favourite fruit or vegetable? Why?	Ingredients – the individual parts of food that go into a mixture
Why do we need a variety of foods in our diet?	Diet – the different types of food we eat

What will we be making?

We are thinking about:
Product - what could we make?
Purpose - what is it for?
User - who is going to use it?

- Fruit kebabs for a barbecue dessert.
- Fruit salad for a birthday party.
- A fruit platter for a tea party.
- Prepared 'finger food fruit' for a teddy bear's picnic.

