



# St John Vianney Catholic Primary School



What I am Learning in



D&T this Term...

## Year 1/2 – Food – Preparing fruit and vegetables

### Topic Overview – Lesson Objectives

<b>Lesson 1</b>	Look at a range of common fruit and vegetables undertaking sensory activities i.e., appearance, taste and smell. Practise cutting soft fruit and vegetables using appropriate utensils. (Discuss basic food hygiene practices.)
<b>Lesson 2</b>	<b>Design</b> what could be made and develop ideas through investigating a range of fruit and vegetables. (Demonstrate how to use simple utensils.)
<b>Lesson 3</b>	Talk about and draw ideas of what to make. Discuss healthy eating advice. Use ‘the eatwell plate’ to demonstrate the importance of fruit and vegetables in our balanced diet.
<b>Lesson 4</b>	<b>Make</b> the food using simple utensils and equipment and select from a range of fruit and vegetables according to their characteristics, e.g., taste, to create a chosen product.
<b>Lesson 5</b>	Taste and evaluate the products made to find out the intended user’s preferences. Review healthy eating and food hygiene key points.
<b>Lesson 6</b>	<b>Evaluate</b> the finished product against design criteria, including intended user and purpose.

### Assessment – National Curriculum

NC Statement	Maths/Literacy opportunity	Child led enquiry
*Use the basic principles of a healthy and varied diet to prepare dishes. *Understand where food comes from.	Counting and weighing.  Writing instructions on how to use the utensils/ how to prepare fruit and vegetables. Writing lists. Spoken language-ask questions to check understanding; use the correct terminology for equipment and food processes.	Which foods are healthy?
<b>Topic Vocabulary</b>	fruit and vegetable names, names of equipment and utensils, sensory vocabulary e.g., soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard, flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients, planning, investigating, tasting, arranging, popular, design, evaluate, criteria	