

## Bomere and the XI Towns Federation Knowledge Organiser—DT

<p>Topic: Cooking and Nutrition—Making Sandwiches for an event (including vegetables)</p>	<p>Class/Year Groups: YR/Y1</p>	<p>Term: Spring</p>
<p>What you already know?</p> <ul style="list-style-type: none"> <li>• Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell.</li> <li>• Experience of cutting soft fruit and vegetables using appropriate utensils.</li> </ul>	<p>What you will learn:</p> <p><b>Designing</b> Design appealing products for a particular user based on simple design criteria. Generate initial ideas and design criteria through investigating a variety of fruit and vegetables. Communicate these ideas through talk and drawings.</p> <p><b>Making</b> Use simple utensils and equipment to e.g. peel, cut, slice, squeeze, grate and chop safely. Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste to create a chosen product.</p> <p><b>Evaluating</b> Taste and evaluate a range of fruit and vegetables to determine the intended user’s preferences. Evaluate ideas and finished products against design criteria, including intended user and purpose.</p> <p><b>Technical knowledge and understanding</b> Understand where a range of fruit and vegetables come from e.g. farmed or grown at home. Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The Eatwell plate. Know and use technical and sensory vocabulary relevant to the project.</p>	<p>Vocabulary</p> <p>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</p>



<p>National Curriculum Objectives:</p> <p>Key stage 1          use the basic principles of a healthy and varied diet to prepare dishes          understand where food comes from          design purposeful, functional, appealing products for themselves and other users based on design criteria          select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] ☒ select from and use a wide range of materials and components, including</p>	<p>construction materials, textiles and ingredients, according to their characteristics          explore and evaluate a range of existing products ☒ evaluate their ideas and products against design criteria</p> <p>EYFS Areas of Learning:          •Use simple tools and techniques competently and appropriately</p>
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