



Design Technology Knowledge Organiser: Year 2

Spring: Food technology

What we already know:

- The importance of a healthy diet.
- Know the different food groups.
- Name the equipment needed.
- Use simple given tools and equipment safely.
- Understand what a recipe is and begin to follow with support.
- Begin to understand where food comes from.

Key Vocabulary:

- Fruit
- Vegetables
- Peeling
- Cutting
- Slicing
- Grating
- Squeezing
- Juicer
- Peeler

What we are going to learn next time:

Skills:

Peel using a peeler to remove the skin of food
Mix ingredients with increasing strength
Spread soft ingredients
Measure with accuracy
Grate soft foods using a grater
Arrange foods
Sift flour using a sieve

What we are going to learn:

- What makes a “healthy snack”.
- How to use different equipment safely.
- What tools and techniques to use when preparing food safely.
- How to follow their recipes.
- The principles of a healthy and varied diet to prepare dishes understand where food comes from.
- Different food combinations can change how things taste, look and smell.

If you need to move around with scissors, hold around the closed blades, facing down.

Walk safely and calmly around the classroom.

Keep your work area and floor area clear - keep your belongings well clear.

Make sure that you are wearing the correct equipment for tasks.

Report all spillages & clean up properly after yourself.



Follow the teacher's cutting instructions carefully.