



Design Technology Knowledge Organiser: Year 1

Summer: Food

What we already know:

- Some common fruit and veg.
- About appearance, taste and smell.
- Cut soft fruit and vegetables using appropriate utensils.
- Awareness of healthy and not so healthy foods.



Key Vocabulary:

- Sensory vocab: Soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard
- Mixing: To blend ingredients together using a spoons, blender or a whisk.
- Core: The tough central part of a fruit, containing the seeds.
- Measuring: To get the right amount of an ingredient using tablespoons, teaspoons and measure jugs.
- Seed/pip: The part of a fruit which can grow into a new plant
- Flesh/skin: The soft part of a fruit that's usually able to be eaten/Skin, also known as rind or peel, is the outer protective layer of a fruit which can be peeled .
- Equipment: The tools needed to prepare and produce meals.
- Ingredients: The range of food needed to produce a meal.
- Recipe: The instructions to follow to produce a meal.
- Balanced Diet: Eating a range of different foods from a variety of food groups.

What we are going to learn now:

- 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.

What we are going to learn next time:

- Use a range of tools and equipment to perform practical tasks such as cutting and joining.
- Use a range of materials and components such as paper, card, plastic and wood.

Skills:

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

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.