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| **Goonhavern Primary School- Design Technology**  |
| **TOPIC: DT**  | **YEAR: 2** | **STRAND: Food**  |

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| **What should I know already?** | **What will I know by the end of the unit?** |
| * How to chop, mix and peel ingredients safely and hygienically.
* How to measure or weigh using one of the following: measuring cups, analogue and digital scales.
* How to assemble or cook ingredients.
* That all food comes from plants and animals.
* That we can follow recipes (that combine images and text) to create different foods.
* That fruit is a healthy food choice.
 | That food has to be farmed, grown elsewhere (e.g. home) or caught. |
| How to name and sort foods into the five groups in ‘The Eat-Well Plate.’ |
| Repetition: How to measure or weigh using one of the following: measuring cups, analogue and digital scales. |
| Repetition: to chop, mix and peel and to be able to grate.  |
| Repetition: that we can follow recipes (that combine images and text) to create different foods. |
| Be able to describe flavours and textures. |
| **School Values** |
| **Five Ways to Wellbeing** |

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| **Vocabulary**  |
| Hygienic | Ensuring cleanliness so germs are not spread |
| Ingredients  | Foods that are combined to make a dish  |
| Chewy | Food that needs chewing hard before it’s swallowed |
| Crunchy | Food that makes a crunch sound when you eat it  |
| Soft | easy to mould, cut, compress, or fold; not hard or firm to the touch |
| Crisp | A substance that is firm, dry and brittle  |
| Sweet | Having the taste of sugar/honey |
| Savoury | Food that is salty or spicy rather than sweet  |
| Bitter | Food that has a sharp taste or smell |
| Dairy  | Containing or made from milk  |
| Protein | Food that is a fuel source for the body  |
| Carbohydrates | Food that gives us slow releasing energy |
| Fruit and Veg | Food that is grown from the ground or plants |
| Fat and sugars  | Found in some foods and can be harmful to our bodies  |

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| **Image/diagram that helps me to articulate my knowledge/understanding**  | **Project** |
|  | Make Cornish Pasties- link to Cornwall topic. Make own versions of pasties using eat well plate to inform recipe  |