

Bullion Lane Primary School
Medium Term Plan for Design Technology

Year: 1/2

Cycle: A

Term: Autumn 2

Topic: Eat More Fruit and Veg

Knowledge	Skills	Vocabulary
<ul style="list-style-type: none"> • Sort a selection of food and drink items in to their plant or animal origin. • Recognise and name a number of different fruit and vegetables. classify some fruit/vegetables according to colour, texture and taste, how and where they are grown, what they are used for, how they are eaten. • Perform simple food preparation skills to taste vegetables and dips safely and hygienically. • Design a simple vegetable kebab will consist of vegetables with a dressing. • Make a vegetable kebab and evaluate the appearance and taste of the dish suggesting changes for the future. 	<p>Drawing, planning and communicating ideas</p> <ul style="list-style-type: none"> *Draw on their own experience to help generate ideas. *Suggest ideas and explain what they are going to do. *Identify a target group for what they intend to design and make. *Model their ideas in card and paper. *Develop their design ideas applying findings from their earlier research. <p>Working with tools, equipment, materials and components to make quality products (including food)</p> <ul style="list-style-type: none"> *Make their design using appropriate techniques. *With help measure, mark out, cut and shape a range of materials. *Use tools, e.g. scissors and a hole punch safely. *Assemble, join and combine materials and components together using a variety of temporary methods, e.g. glues or masking tape. *Select and use appropriate fruit and vegetables, processes and tools. *Use basic food handling, hygienic practices and personal hygiene. *Use simple finishing techniques to improve the appearance of their product. <p>Evaluating processes and products</p> <ul style="list-style-type: none"> *Evaluate their product by discussing how well it works in relation to the purpose. Evaluate their products as they are developed, identifying strengths and possible changes they might make. *Evaluate their product by asking questions about what they have made and how they have gone about it. 	<p>Plant, Animal, choosing, investigating, tasting, arranging, experimenting, sort, washing, cleaning, peeling, cutting, slicing, grating dip, vegetables, fruit flesh, skin, Chopping seeds, stalk, juice, root, leaf, stone, crisp, sharp, juicy, sweet, sour, sticky, squashy, smooth, crunchy, scented,</p>