

Year 2 Term 6

What relationship do we have with nature?

DESIGN TECHNOLOGY



National Curriculum Links:

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.
 Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology.
 Select from and use a range of tools and equipment to perform practical tasks.
 Select from and use a wide range of materials and components, including 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.

Essential Prior Learning:

Children have measured and mixed ingredients and used basic chopping, grating and cutting skills.
 Recognise typical salad ingredients and common kitchen cooking utensils.

Progression in Skill:

Salad vegetables can all be grown in the UK.
 People first enjoyed salad in Ancient Roman times.
 As a class, decide upon design criteria, after considering salad ingredients.
 Communicate recipe ideas through labelled drawings and discussion.
 Choose from a range of salad vegetables according to characteristics such as appearance, taste and texture to create a rainbow salad.
 Peel, cut and chop safely, using the appropriate equipment.

Explore common salad ingredients, identifying that pre-packed salads usually contain protein and fat as well as salad vegetables.

Taste the salad, evaluating it against the design criteria as well as own likes and dislikes.

Know that food has to be farmed, grown elsewhere, reared or caught.

Know the relevance of the EatWell guide: it shows what proportion of your diet should be made up of each food group (not every meal).

Know that everyone should eat at least five portions of fruit/vegetables a day.

Long-term Memory Knowledge:

Name some common salad vegetables that can be grown in the UK.
 Know what a design criterion is and explain the purpose of their product.
 Plan their product by drawing on their existing knowledge and agreed design criteria.
 Choose ingredients according to their flavour, texture and appearance; suggest combinations according to the person who will be eating it.
 Understand which equipment to use to cut, grate and peel ingredients safely and explain these choices according to the properties of each tool.
 Know the different parts of the EatWell plate and the approximate proportions of each.
 Know that food comes from farms; some is caught and some can be grown at home.

Key Vocabulary

grate	to break something into small pieces by rubbing it against something rough
grater	a kitchen tool used to break ingredients up into small pieces to be sprinkled into a dish
salad	a cold dish of various mixtures of raw or cooked vegetables, usually with oil, vinegar, or other sauce and sometimes with meat, fish or cheese.
protein	a food group that includes meat, eggs and fish

balanced diet	A healthy diet or balanced diet is a diet (what you eat) that contains the right amounts of all the food groups. It includes fruit, vegetables, grains, dairy products, and protein.
hygiene	keeping clean to stay healthy and stop disease
farm	a large area of land where food is grown or reared
Eatwell plate	information on food groups that are needed for a healthy balanced diet.
proportion	the size of something

Progression in Resources:

Knife, grater, chopping board, peeler, mixing spoon, ready-made salads

Relevance

Now	Children understand that food does not 'appear' in the shops but needs to be farmed; they are able to take greater responsibility for the food choices they make as their understanding of what they enjoy and what makes a balanced diet grows.
Future	Children eat a balanced diet that doesn't deprive them of the foods they enjoy; they understand why the availability of foods (and cost) varies according to where it has been farmed.
Aspiration	Children choose a career in the food industry. This could be in farming or other means of production. They work with technology to develop sustainable farming methods or work in the health industry in roles such as nutritionist. They may choose to work in catering, as a chef.