

Year 2 – Term 6

What relationship do we have with nature?

DT



National Curriculum Links:

Pupils should be taught to:

- use the basic principles of a healthy and varied diet to prepare dishes
- understand where food comes from.

When designing and making, pupils should be taught to:

- 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.

Children have used basic chopping, grating and cutting skills.

Children can recognise typical salad ingredients.

Children can recognise common kitchen cooking utensils.

Progression in Skill:

Select from a range of tools and equipment, explaining their choices.

Select from a range of materials and components according to their characteristics.

Understand that food has to be farmed, grown elsewhere (e.g. at home) or caught.

Name and sort foods into the five groups in the Eatwell plate.

Be able to prepare simple dishes safely and hygienically without using a heat source.

Cut, peel and grate ingredients to prepare dishes.

Know that food ingredients should be combined according to their sensory characteristics

Describe what their products are for and how they will work.

Use a simple design criteria

Generate ideas by drawing on their own experiences, using knowledge of existing products

Follow procedures for safety and hygiene.

Long-term Memory Knowledge:

Lots of our food comes from farms.

Some of it is grown, e.g. carrots are grown in the ground in fields; apples grown on trees in orchards.

Meat comes from animals that have been reared on a farm. Farmers work on farms to grow or rear food that we can buy from the shops.

Fish are caught from the sea. Fishermen go out in boats to catch it.

Some people grow, rear and catch their own food.

Understand how to safely and effectively use kitchen utensils.

Know that they can match foods together according to their sensory characteristics.

Be able to cut, grate and peel ingredients, choosing the appropriate action for each food.

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
orchard	a large area of land that has lots of trees that are growing fruit
rear	take care of an animal until it is grown

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.