

Enriching lives every day; enabling our school community to learn, achieve and flourish through living 'life in all its fullness'



Subject: DT

Year group: 1

Term: Summer

Unit name: Food- preparing fruit (fruit salad)

Prior Knowledge –

Food Processing Skills

- Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell.
- Experience of cutting soft fruit and vegetables using appropriate utensils.

National curriculum:

- Use the basic principles of a healthy and varied diet to prepare dishes
- Understand where food comes from

Key vocabulary

fruit and vegetable names	slicing
names of equipment and utensils	peeling
sensory vocabulary e.g., soft,	cutting
juicy, crunchy, sweet, sticky,	squeezing
smooth, sharp, crisp, sour, hard	healthy diet
flesh	choosing
skin	ingredients
seed	
pip	
core	

Design Process
Investigative and Evaluative Activities (IEAs)
Focused Tasks (FTs)
Design, Make and Evaluate Assignment (DMEA)

Compassion

When Jesus arrived, he saw a large crowd. He felt sorry for them and healed those who were sick. Matthew 14:14



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Food Processing Equipment					
Utensil	Food	Effect	Mouth feel		
Juicer	Orange	Makes juice	Liquid		
Peeler	Apple	Unpeeled apple	Crunchy		
Knife	Carrot	Thin rings	Crispy hard		

To be able to handle, smell and taste fruit and vegetables in order to describe them through talking and drawing and establish preferences.	The names of different fruits. Where different fruits come from. The names of some different dishes using fruit.	
To understand basic food hygiene practices when handling food (including the importance of following instructions to control risk)	How to safely prepare food.	
To know how to use simple utensils (practise food-processing skills and understand the effect of each of these on the food: washing, grating, peeling, slicing, squeezing)		
To know and be able to talk about healthy eating and begin to understand the term 'balanced diet'.	How to have a healthy diet (the eat well plate).	