



Subject: DT
 Year group: 2
 Term: Summer
 Unit name: Food- vegetables(kebabs)

Prior Knowledge –

- 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.

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

Food Processing Skills and equipment



	Apple	Unpeeled apple	Crunchy
	Carrot	Thin rings	Crispy hard

National curriculum:

- Design appealing products for a particular user based on simple design criteria.
- Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste
- Taste and evaluate a range of fruit and vegetables to determine the intended user's preferences.
- Know and use technical and sensory vocabulary relevant to the project.

Key vocabulary

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

Design Process

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



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



<u>Key Learning Assessment Statements- what will the children know by the end of the unit?</u>	
To taste and evaluate a range of vegetables.	The names of different vegetables. Where different vegetables come from and how they are grown. The names of some different dishes using vegetables
Design appealing products for a particular user based on simple design criteria.	Use knowledge from previous session to design vegetable kebab for chosen user.
Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste	
To use simple utensils with increasing independence.	Different ways to prepare fruit- Cut, peel, pick, chop
Evaluate final product using a range of vocabulary...	Evaluate product using senses.