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| **My Learning** | | Famous Person Focus |
| **Prior Learning**  • 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. | **What will I learn?**  **Designing**  • Design appealing products for a particular user based on simple design criteria.  • Generate initial ideas and design criteria through investigating a variety of fruit and vegetables.  • Communicate these ideas through talk and drawings.  **Making**  • Use simple utensils and equipment to e.g. peel, cut, slice, squeeze, grate and chop safely.  • Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste to create a chosen product  **Evaluating**  • Taste and evaluate a range of fruit and vegetables to determine the intended user’s preferences.  • Evaluate ideas and finished products against design criteria, including intended user and purpose.  **Technical knowledge and understanding**  • Understand where a range of fruit and vegetables come from e.g. farmed or grown at home.  • Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The eatwell plate.  • Know and use technical and sensory vocabulary relevant to the project. | Mary Berry: TV chef 'proud' to be made a dame - BBC News |
| Mary Berry |
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| **Key Vocabulary** | |  |
| Fruit, healthy, ingredients, recipe, slice, spread  Vocabulary exposed to... fruit and vegetable names, names of equipment and utensils sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard | |  |
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Check the dates on food, and check for allergies & diet e.g. vegetarian, vegan.

Make sure that you clean up properly after yourself.

Use a food thermometer to check that food is cooked through.

Use different chopping boards and knives for raw meat & other foods. This stops bacteria spreading.

Washing your hands should be done before, during and after preparing food.

-Remove any jewellery and tie back long hair. Ideally, wear a hair net.

-Wash your hands with hot water and antibacterial soap, for at least 20 seconds.

-Wear an apron and roll up your sleeves. Tie your apron securely.

**Health and Safety**