|  |  |
| --- | --- |
| **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 |
|  |  |  |
| **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 |  |
|  |
|  |
|
|
|  |
|  |

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**