

Our Learning Keys

Food Technology: Pizza Party

Design Technology

Year 1
Summer 2



Questions

- What does a healthy and nutritious diet look like?
- How do we cut foods safely?
- How can you present food?
- What is food hygiene?
- How can we keep food clean and safe?
- Where does food come from?



Images



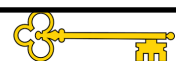
Links

- PSHE: How can I make healthy food choices to keep my body healthy?
- Art: How can I present my food artistically?
- Science: Where do fruit and vegetables come from?



Vocabulary

design	Your ideas - usually drawn
make	The product you make
evaluate	To look at your make and see what you think. Can it be improved?
healthy	Food that is good for your body
diet	What we put into our bodies for fuel
hygiene	Keeping things clean and safe.
presentation	Making food look appealing to eat
Chopping	The action we do by using a knife to make pieces of food smaller



Skills

- **Design** - Design purposeful, functional, appealing products for themselves and other users based on design criteria.
 - **Make** - Select and use tools and equipment to perform cutting. Select and use a wide range of ingredients, according to their characteristics.
 - **Evaluate** - Evaluate their ideas and products against design criteria.
- #### Cooking and Nutrition
- Use the basic principles of a healthy and varied diet to prepare dishes.
 - Understand where food comes from,
 - **Skills** - Chopping in chunks, spreading, mixing foods together, presenting food.
 - **Food hygiene** - wiping tables, washing hands, washing foods.

Previously...

In Reception, we tried lots of different fruits and vegetables and talked about what we liked and did not like.

Year 1

Summer
Term

Next...

In Year 2 we will continue to develop our design, make and evaluate abilities. We will look at where food comes from in more detail and extend our cooking skills.

Doors this will open...

Restauranter

Nutritionist

Chef

Teacher

Food Technitian

Farmer

Food Blogger