



Our Learning Keys

Textiles: Pasta Perfection

Design Technology

Year 2

Summer 2



Questions

- Where does our food come from and grow?
- What ingredients will work well together in your recipe?
- What cutting and chopping techniques will you use?



Images



Links

- Literacy: Can we look at and read recipe books as inspiration for our own ideas?
- Maths: How can we use weighing and measuring, reading scales for accuracy?
- Science: What do we know about how fruits and vegetables grow?



Vocabulary

design	Your ideas - usually drawn
evaluate	To look at your make and see what you think - can it be improved?
ingredients	What you include in your recipe
bridging	holding the item you are cutting safely
pasta	Made from wheat and egg
combining	Mixing ingredients together
diet	Food we eat to stay healthy
hygiene	Keeping things clean and safe



Skills

- **Design** - Design purposeful, functional, appealing products for themselves and other users
- **Make** - Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]. Select from and use a wide range of materials and components,
- **Evaluate** - Explore and evaluate a range of existing products. Evaluate their ideas and products against design criteria.
- **Technical Knowledge** - using techniques for preparing and cooking food.

Ingredients - fruits and vegetables, whole foods

Skills - bridge cutting to slice soft foods, mixing of ingredients, presenting food, microwave for heating.

Food hygiene - wiping tables, washing hands, washing foods.

Doors this will open...

Chef
Teacher
Food technician
Farmer
Restaurateur
Food blogger

Previously...

In Year 1 we used a variety of chopping, spreading and mixing skills to make simple recipes.

Year 2

Summer Term

Food
Technology

Next...

In Year 3 we will begin to use more complex recipes and techniques