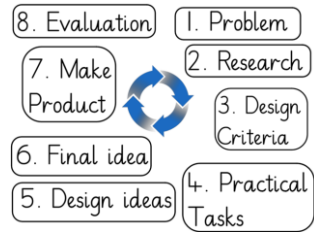


## Design process



# Y2 – Cooking & Nutrition

Preparing dishes and understanding where food comes from

## Vocabulary

sweet, salty, crunchy,  
knead, yeast, loaf  
nori  
peel, grate  
knife

## Links to other subjects

Science: Health & Growth  
PD: Healthy Eating  
Learning theme: Japan

## Key knowledge and skills

We can design and make a purposeful, functional and appealing product.

We can select from and use a range of equipment or materials

We can measure and weigh ingredients

We can start to follow a recipe

We can prepare food hygienically

We can explore and evaluate existing products

We can evaluate our ideas



## Health and safety

We can cut and grate  
ingredients

We can knead dough



## Outcomes

1. To design and make a bread product that can be sold in Thomas Farynor's bakery.
2. To Write instructions for and make sushi



## Ingredients used

flour, yeast, salt, herbs, cheese, olives  
sushi rice, peppers, carrot

## Links to prior learning and next steps:

EYFS- cooking throughout nursery and reception  
Y1 Summer salad  
Y3 Roman Salads