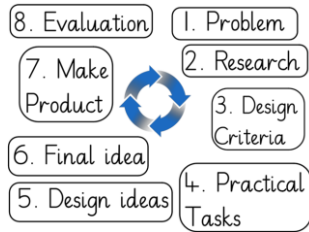


Design process



Vocabulary

Grate
Cut
Peel
Fold
Chop
Mix

Links to other subjects

Science: healthy diet and food groups



Equipment used
Chopping boards, mixing bowls,
graters and knives



DT – Y4 Food

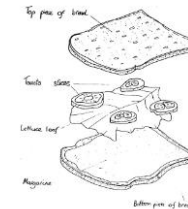
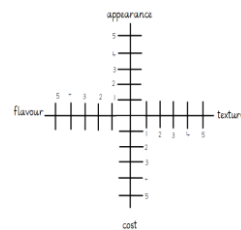
Prepare and cook a varied of predominantly savoury dishes using a range of cooking techniques.

Key knowledge and skills

We are starting to understand and apply the principles of a healthy and varied diet.

We are beginning to understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed

We can evaluate our own product against a criteria



Health and safety

We can use a knife independently and carefully



Outcomes

1. To design, prepare and make a healthy snack



Links to prior learning and next steps:

EYFS- Continuation of making food
Y1 – Prepare and make a salad
Y2 – Design and make bread. Prepare and make sushi
Y3 – Prepare and make Roman salads
Y5 – Prepare and make mango lassi. Celebrating culture and seasonality