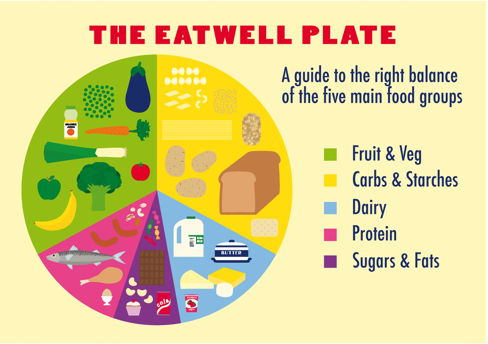
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| Focus: DT | Food Technology  Fruit Salad | Year 4 | Summer 2 |

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| Key Vocabulary |
| Purpose  User  Nutrition/nutrients  Balanced  Diet  Hygiene  Seasonality  Chopping  Bridge hold  Claw grip  Recipe  Flavour  Texture  Appearance/presentation |

|  |
| --- |
| **Key Knowledge** |
| Design-make-evaluate process |
| Understand the need for an intended user and purpose |
| Develop understanding of balanced diet – links between health and nutrition (Eatwell plate) |
| Understand that cooking is an important life skill – what would happen if we didn’t learn to cook? |
| Continue to follow the rules for cooking safely and hygienically. |
| Explore the idea of seasonality. |
| Choose the correct equipment to create the fruit salad. |
| Write a recipe. |
| Use the correct techniques for the task – claw grip/bridge hold -confidently |
| Explain what they like about their dish and how they could improve it. |





Possible Experiences

* Food tasting of possible fruit salad ingredients from exotic countries
* Outside agencies or parents with a background in cooking to visit
* Research background of fruit salad
* Visit to a supermarket
* Create and name a new salad using seasonal fruits