

**Brief**

To design a fruit salad using soft seasonal fruit which is to be served at the summer fayre.

**Seasonal fruits I may use**

Raspberry



Blueberry



Strawberry



Apricot



Plum

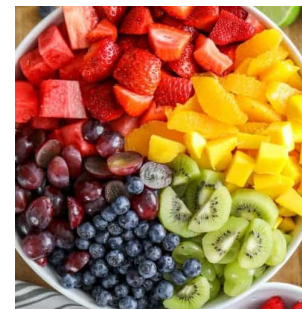


Blackberry



**Key Skills**

- Cutting and chopping using new equipment.
- Use new vocabulary to describe taste, smell, texture and feel.
- Explain where the food we use comes from.
- Work safely and hygienically.
- Measure out different foods.
- Understand the need for variety in food.



**Key vocabulary I will use**

chop	knife
cut	finger guard
hygiene	chopping board
skin	apron
pips	texture
seasonal	stone/ seeds