



| Key Concepts | Reception | Year 1 | Year 2 | Year 3 | Year 4 | Year 5 | Year 6 |
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| Prior Learning | Skills | | | | | | |
| | | <p>Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell.</p> <ul style="list-style-type: none"> • Experience of cutting soft fruit and vegetables using appropriate utensils. | | <p>Know some ways to prepare ingredients safely and hygienically.</p> <ul style="list-style-type: none"> • Have some basic knowledge and understanding about healthy eating and <i>The eatwell plate</i>. • Have used some equipment and utensils and prepared and combined ingredients to make a product. | | <ul style="list-style-type: none"> • Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet. • Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and combining ingredients | |

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| Designing | | <p>Design appealing products for a particular user based on simple design criteria.</p> <ul style="list-style-type: none"> • Generate initial ideas and design criteria through investigating a variety of fruit and vegetables. • Communicate these ideas through talk and drawings. | | <p>Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose.</p> <ul style="list-style-type: none"> • Use annotated sketches and appropriate information and communication technology, such as web-based recipes, to develop and communicate ideas | | <ul style="list-style-type: none"> • Generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification. • Explore a range of initial ideas, and make design decisions to develop a final product linked to user and purpose. • Use words, annotated sketches and information and communication technology as appropriate to develop and communicate ideas. | |
| | Making | | <ul style="list-style-type: none"> • Use simple utensils and equipment to e.g. peel, cut, slice, squeeze, grate and chop safely. • Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste to create a chosen product. | | <p>Plan the main stages of a recipe, listing ingredients, utensils and equipment.</p> <ul style="list-style-type: none"> • Select and use appropriate utensils and equipment to prepare and combine ingredients. • Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics. | | <ul style="list-style-type: none"> • Write a step-by-step recipe, including a list of ingredients, equipment and utensils • Select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients. • Make, decorate and present the food product appropriately for the intended user and purpose. |

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| <p>Evaluating</p> | | <p>Taste and evaluate a range of fruit and vegetables to determine the intended user's preferences.</p> <ul style="list-style-type: none"> • Evaluate ideas and finished products against design criteria, including intended user and purpose. | | <ul style="list-style-type: none"> • Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs. • Evaluate the ongoing work and the final product with reference to the design criteria and the views of others. | | <ul style="list-style-type: none"> • Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. tables/graphs/charts such as star diagrams. • Evaluate the final product with reference back to the design brief and design specification, taking into account the views of others when identifying improvements. • Understand how key chefs have influenced eating habits to promote varied and healthy diets. | |
| <p>Technical Knowledge</p> | | <p>Understand where a range of fruit and vegetables come from e.g. farmed or grown at home.</p> <ul style="list-style-type: none"> • Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of <i>The eatwell plate</i>. • Know and use technical and sensory vocabulary relevant to the project. | | <p>Know how to use appropriate equipment and utensils to prepare and combine food.</p> <ul style="list-style-type: none"> • Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught. • Know and use relevant technical and sensory vocabulary appropriately | | <ul style="list-style-type: none"> • Know how to use utensils and equipment including heat sources to prepare and cook food. • Understand about seasonality in relation to food products and the source of different food products. • Know and use relevant technical and sensory vocabulary | |