KS1 DT		Cycle B- Year 1/2 - Spring - Food - Healthy sandwiches	
Design		Make	Evaluate
<ul> <li>Use pictures and words to convey what they want to design/make.</li> <li>Propose more than one idea for their product.</li> <li>Use kits/reclaimed materials to develop more than one idea.</li> <li>Model ideas with kits, reclaimed materials.</li> <li>Select appropriate technique explaining: First Next Last</li> <li>Explore ideas by rearranging materials.</li> <li>Select pictures to help develop ideas.</li> <li>Use drawings to record ideas as they are developed.</li> <li>Add notes to drawings to help explanations.</li> <li>Describe their models and drawings of ideas and intentions.</li> </ul>	<ul> <li>Select mate the design of the design of the design of the select and materials.</li> <li>Explain whate the total Name the total select materials.</li> </ul>	ir work as it progresses.  crials from a limited range that will meet criteria.  name the tools needed to work the  t they are making.  ch materials they are using and why.  pools they are using.  nat they need to do next.	<ul> <li>Explore existing products and investigate how they have been made.</li> <li>Decide how existing products do/do not achieve their purpose.</li> <li>Talk about their design as they develop and identify good and bad points.</li> <li>Note changes made during the making process as annotation to plans/drawings.</li> <li>Say what they like and do not like about items they have made and attempt to say why.</li> <li>Discuss how closely their finished product meets their design criteria and how well it meets the needs of the user.</li> </ul>
Key Learning		Vocabulary	Chef- Teresa Cutter
Develop food vocabulary using taste, sme	ll, texture and	<ul><li>fruit and vegetable names,</li><li>names of equipment and utensils,</li></ul>	

## feel. Cut, peel, grate, chop a range of ingredients Works safely and hygienically Group familiar food products e.g fruits and vegetables Explain where food comes from Understand the need for a variety of foods in a diet

Measure and weigh food items, non-statutory measures.

- sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard, flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing,
- healthy diet,
- choosing,
- ingredients
- nutrients



Teresa Cutter is known around the world as The Healthy Chef, Teresa Cutter is a classically trained chef, nutritionist and fitness instructor.

## National Curriculum links:

- Develop the creative, technical and practical expertise needed to perform everyday tasks confidently and to participate successfully in an increasingly technological world
- Build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users
- Critique, evaluate and test their ideas and products and the work of others
- Use the basic principles of a healthy and varied diet to prepare dishes

Design	Make	Evaluate	Technical knowledge
<ul> <li>Design purposeful, functional, appealing products for themselves and other users based on design criteria</li> <li>Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology</li> </ul>	<ul> <li>select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]</li> <li>select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their</li> </ul>	<ul> <li>Explore and evaluate a range of existing products</li> <li>Evaluate their ideas and products against design criteria</li> </ul>	Build structures, exploring how they can be made stronger, stiffer and more stable  Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.

characteristics