



Year 1 Medium Term Planning for the Learning Challenge Curriculum

Term: Summer

DT Project: Fruit Salad

<u>Previous Learning</u>	<u>New Knowledge /Consolidation</u>	<u>End of Project Outcome</u>	<u>Environmental Links</u>	<u>Key Inventors/People</u>	<u>Project Vocabulary</u>
Mixing & shaping ingredients to create biscuits and/or chips.	Introduction to chopping ingredients using the claw technique and consider how they complement each other.	To create an “easy to eat on the go” fruit salad, combining fruits with flavours that complement each other and shaping fruit to make them easier to eat with a fork.	Discuss where different fruits come from and the impact of using fruits that are imported.	N/A	Explore, Risk & Safety Plan, Choose & Design Ingredients Chop, Slice & Peel Equipment Change, Improve, & Add

Section	Lesson	Key Skills	Learning Objective & Activity
Explore	1	<ul style="list-style-type: none"> Talk about & explore existing products, identifying what is good or could be improved. Express personal opinions on products. Generate simple ideas through talking, drawing, or ICT. Represent ideas using basic drawings or models. 	To decide which fruits to use in their dish and how much of each ingredient. Vote as a class on their favourite fruits and use data handling software to present the results as a pictogram.
Plan	2		Use a pre-prepared document (PowerPoint or Publisher) to consider which fruits to put in their salad and how much of each. Use copy and paste to duplicate images of each piece of fruit.
Explore	3		To appreciate that there are different types of fruit and not all flavours complement each other. Based on the result of the class vote, taste the most popular fruit and discuss how they are similar and different. Introduce citrus and non-citrus fruits.
Make	3&4	<ul style="list-style-type: none"> Use familiar tools and equipment safely. Wash hands and clean surfaces. 	To chop and shape fruits, combining different flavours that complement each other.

		<ul style="list-style-type: none"> • Weigh, measure, mix, and prepare food with support. 	<p>Discuss as a class down to work hygienically – clean surfaces, new cutlery, washed hands.</p> <p>Use appropriate tools to peel, chop & shape different fruits. Measure out how many pieces of each ingredient based on the plan produced.</p> <p>Add a fruit juice base on their choice (apple or orange).</p>
Evaluate	5	<ul style="list-style-type: none"> • Talk about own work, linking to what went well. • Identify simple ways to improve a product. • Appreciate how plants are grown and some of the reasons why. 	<p>To consider which fruits worked well together and which did not and what they would add more of.</p> <p>Use colouring sheets to show which fruits tasted the best together and what they would add more off.</p> <p>Rate the finished dish using a star rating.</p> <p>Watch Maddie the Plants & You – BBC iPlayer to appreciate how plants are grown and for what reasons.</p>

Substantive Knowledge	Disciplinary Knowledge
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