



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"> Think of their own ideas and be able to explain what they want to do. Use pictures and key words to design and explain. 	<p>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.</p>
Plan	2	<ul style="list-style-type: none"> Design a product with an awareness of the design criteria. Begin to use simple ICT to design using previous experience. 	<p>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.</p>
Explore	3	<ul style="list-style-type: none"> Talk about ingredients considering: how they taste and how easy they are to prepare. Talk about ingredients and say what is and isn't good 	<p>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.</p>
Make	3&4	<ul style="list-style-type: none"> Work in a safe and hygienic manner 	<p>To chop and shape fruits, combining different flavours that complement each other.</p>

		<ul style="list-style-type: none"> • To begin to understand how to work hygienically, with direction. • Wash hands and clean surfaces, with guidance • Weigh, measure and mix with support • Select tools and equipment to cut, shape. 	<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 my work, linking it to what I was asked to do • Begin to talk about what could make product better 	<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>

Substantive Knowledge	Disciplinary Knowledge
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