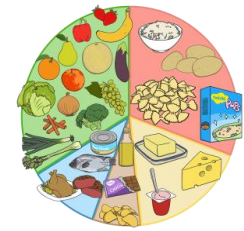


Year 1 Home Sweet Home Food Technology

Knowledge

Skills

Vocabulary



Curriculum Coverage

Use the basic principles of a healthy and varied diet to prepare dishes. Understand where food comes from.

Food preparation: Use appropriate equipment to weigh and measure ingredients, prepare simple dishes safely and hygienically, without using a heat source, use techniques such as cutting, name and sort food into five groups of the 'eat well' plate, know that everyone should eat at least five portions of fruit and vegetables every day.

Big Questions

Can I understand where food comes from?

Can I design a fruit-based dish?

Knowledge Progression Learning Questions

Where does our food come from?

How can we sort different foods?

How can we prepare and use fruit?

Design and prepare a dish to serve.



Mastery Milestones

I can explain how to prepare food for eating by using different techniques.

I can name and sort food into five groups of the 'eat well' plate.



Food Technology vocabulary

Food, fruit, vegetable, vitamins, minerals, carbohydrates, protein, fish, meat, nuts, pulses, sweet, sour, salty, bitter, cool, hot, spicy, farm, farmer, harvest, supermarket

Food Technology Skills Progression

Select and use appropriate fruit and vegetables, select and use appropriate processes and tools. Use basic food handling, hygienic practices and personal hygiene.



Early Years	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
Healthy Me Food from different cultures Junk modelling		DT - Design and make a kite	Food - Research seasonal foods. Making Spanish salad and bread DT - canopic jars	DT - design and make an Anglo-Saxon brooch	Food - Design and make a chocolate bar	Food - research rationing and discover foods from history