

Key Vocabulary

Grater
Peeler
Knife
Chopping board
Healthy diet
Skin
Slice
Peel
Grate



Prior Learning

Children should have an understanding of different fruit and vegetables, including where they come from in the world. They should have experiences of tasting and smelling different fruits and vegetables. Children have experience of cutting soft fruit and vegetables using appropriate utensils. They should be able to evaluate their product.

Key Information

Children will examine a range of fruit/vegetables and be provided with opportunities to handle, smell and taste fruit and vegetables. The children will use these experiences to describe them in discussions and through drawings.

Children will evaluate existing products to determine what they like best and use these evaluations to design products for a particular audience.

They will also discuss basic food hygiene practices when handling food including the importance of following instructions. We will share healthy eating advice such as *The Eatwell Plate*.

Key Skills

- Design appealing products for a particular user based on simple design criteria.
- Generate initial ideas and design criteria through investigating a variety of fruit and vegetables.
- Use simple utensils and equipment to e.g. peel, cut, slice, squeeze, grate and chop safely.
- Taste and evaluate a range of fruit and vegetables to determine likes and dislikes.
- Evaluate ideas and finished products.