D.T. The Best Salad in the World

Prior Knowledge

Year 1— Growth and Green Fingers - Preparing food

Key Learning

- Describe the importance for humans of eating the right amounts of different types of food.
- Explore existing products and investigate how they have been made.
- Develop a food vocabulary using taste, smell, texture and feel .
- Cut, peel, grate, chop a range of ingredients.
- Use pictures and words to convey what they want to design/make .
- Use drawings to record ideas as they are developed.
- Add notes to drawings to help explanations.
- Discuss their work as it progresses.
- Select ingredients (materials) from a limited range that will meet the design criteria.
- Explain which ingredients (materials) they are using and why.
- Name the tools they are using.
- Discuss how closely their finished product meets their design criteria and how well it meets the needs of the user.

Sticky Knowledge

- I can design a salad
- I know of and choose ingredients for a salad
- I can work safely and hygienically
- I can use a knife safely
- I can demonstrate a claw cut and bridge cut
- I can prepare a salad for others
- I can say what I like and don't like about my finished product

Diagrams



Key Vocabulary	
Salad leaves	Varieties of lettuce that are used in salads
Salad ingredients	Lettuce, tomatoes, celery, avocados, olives, spring onions, cucumber, grated carrot, pepper
blade	The part of a knife that cuts
Claw cut	A technique for cutting/slicing in which the non-cutting hand holds the object being cut as a claw.
Bridge cut	A technique for cutting/slicing in which the non-cutting hand holds the object being cut as the knife is drawn between the fingers to cut
Evaluation	The process where the final product is discussed regarding what has worked well and what could be improved

Places and People of interest





Working with

Barlick in Bloom

The school allotment

Books /Online Resources

- https://www.youtube.com/watch?v=wVJUD8SSQRA
- https://www.youtube.com/watch?v=qN0GCLXfHWY
 - https://www.youtube.com/watch?v=HY_ygiwVICM

Visits and Visitors

Mrs. xxxx- School Cook

