Prior Knowledge
Year 1—Growth and Green Fingers - Preparing food

Key Vocabulary

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

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

Places and People of interest
- The school allotment
- Working with Barlick in Bloom

Books/Online Resources
- [https://www.youtube.com/watch?v=wVJUD8SSQRA](https://www.youtube.com/watch?v=wVJUD8SSQRA)
- [https://www.youtube.com/watch?v=qN0GCLXfHWY](https://www.youtube.com/watch?v=qN0GCLXfHWY)
- [https://www.youtube.com/watch?v=HY_ygiwVICM](https://www.youtube.com/watch?v=HY_ygiwVICM)

Visits and Visitors
- Mrs. xxxx- School Cook

Diagrams