



In this unit, we will design, make and evaluate a fruit snack for a class picnic. We will investigate and evaluate a range of fresh fruit and vegetables, engage in focused practical tasks which will inform our designing and making. We will test and evaluate our snacks, identifying improvements and whether they meet the intended purpose.

Food Knowledge:

I will:

- Understand where a range of fruit and vegetables come from
- Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The 'Eatwell Plate'
- Know and use technical vocabulary relevant to the project

Skills

I will be able to:

Design:

- 2.1 Use drawings to record ideas as they are developed.
- 2.2 Add notes to drawings to help explanations
- 2.4 Describe my models and drawings of ideas

Make:

- 2.7 Explain which materials I am using and why.
- 2.8 Select and name the tools needed for making.
- 2.9 Use suitable finishing techniques

Evaluate:

- 2.13 Talk about my design and what I am making.
- 2.14 Say how well my product meets the design criteria
- 2.15 Suggest how my finished product could be improved.

Techniques:

Teaching aids to demonstrate food processing skills



Peeling



Cutting



Slicing



Grating



Squeezing

Vocabulary

Technical vocabulary

Fruit and vegetable names, Sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard

Process vocabulary

Flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, choosing, ingredients, Planning, investigating tasting, arranging, popular, design, evaluate, criteria
Names of equipment and utensils

Inspiring Individuals



Jamie Oliver