

<u>Year Group: 1</u>		<u>Topic: Food and nutrition- fruit kebabs/fruit salad</u>	<u>Term: Autumn 1</u>	<u>Main Focus: D&T – Food-preparation of fruit</u>
<u>Rationale For Topic-</u> This half-term the children will complete a detailed D&T project focusing on food preparation and hygiene as their main skill. The stimulus for this will be fruit salad to give to family and friends- drawing upon the importance of healthy eating. The children will have to research recipes, prepare fruit and learn about good food hygiene.				
<u>Lesson Number</u>	<u>Learning Objective (s):</u>	<u>Success Criteria:</u>	<u>Brief outline / reasoning for sequence</u>	
1	LO: To investigate different fruits and how they taste.	- I can research fruit based recipes. - I can taste and compare different fruits - I can reflect on which fruits are best suited to different recipes.	To start the project the children will spend some time researching fruit based recipes (kebabs, salads, and smoothies.) They will then taste and compare different fruits (pears, apples, berries both raw and uncooked to compare what they would be like in a recipe. Discuss qualities/ tastes of each option. What would be the tastiest? Which combinations would work well together? Why?	
2	LO: To explore how to handle food preparation utensils correctly and safely	- I will use a range of utensils to prepare fruit. - I try different methods of preparing fruit- cutting (scissors), peeling (peeler) and slicing (knife). - I will evaluate the best ways of preparing fruits.	The children will trial using specific food preparation utensils to give them experience in preparing different fruits of different textures (e.g. slicing a strawberry with a blunt(ish) knife, peeling an apple/ pear, cutting herbs- e.g. mint for garnish).Children will discuss and compare the most effective methods for preparing different fruits- e.g. why should we not cut strawberries with scissors, etc.?	
3	LO: To understand key food hygiene principles.	- I know the importance of food hygiene. - I can talk about ways to	The children will use this lesson to learn about food hygiene practises and why they are important. Discuss food safety, risk of cross contamination and personal	

		- prepare food hygienically. I can identify why following food hygiene practices keep us safe.	hygiene – e.g. importance of good handwashing with soap, keeping hair tied back, not sneezing/ coughing around food, etc.
4	LO: To design a fruit salad/kebab to share with my family.	- I can use my research to design a fruit based product. - I can plan what ingredients to use in my design. - I can decide on quantities and preparation techniques to use in my fruit salad.	They will look at the design brief and begin planning their own fruit salad. They will then design their own fruit salad - they will be asked to label their drawings, identifying the different ingredients, quantities and thinking about preparation techniques for how they will make their fruit salads.
5	LO: To make a fruit salad.	- I can use my design to support me. - I can use utensils safely and correctly. - I can make a fruit salad based on my design.	This lesson the children will make their fruit salads - they will use a range of utensils and ingredients to do this e.g. knife, peeler, scissors, colander, different fruits. They will have their designs on the table when doing this to support them.
6	LO: To evaluate my final product.	- I can talk about the utensils and ingredients that I used. - I can identify things I liked about my fruit salad. - I can think of improvements for my own fruit salad.	The will be encouraged to think about their final product- fruit salad (using the photograph taken last lesson as a memory prompt if needed). They will evaluate what went well, what could be better, what I would do differently and why.