

Key Methods

We will be using safety knives to cut and slice fruit, mashers to mash fruit, juicers to squeeze the juice from fruit and graters to grate fruit.

Top Tips:

Keeping your hands and equipment clean is really important when preparing food so that people don't fall ill!

Year 1 Design & Technology Knowledge Organiser

Autumn 2: Preparing Fruit and Vegetables

Learning Intentions:

- ❑ To understand where different fruits grow
- ❑ To evaluate different fruit
- ❑ To explore the effect of different utensils
- ❑ To design an appealing fruit salad
- ❑ To make an appealing fruit salad
- ❑ To evaluate an appealing salad



Focus Designer Michael Nizzero (Michelin Starred Chef)

An award-winning chef who has worked in some of the finest Michelin-starred kitchens around the world. Michael Nizzero now offers restaurants and upcoming chefs his expertise through a range of teaching services, as well as hosting online cooking experiences and masterclasses.



Key Vocabulary

 Peeling	 Cutting
 slicing	 grating
 squeezing	 washing

Prior Learning:

- ❑ Experience of common fruits and vegetables - their appearance, taste and smell.
- ❑ Experience of cutting soft fruit and vegetables using suitable equipment.

Project overview:

We will be learning how to prepare different types of fruit and what they taste like. Using this knowledge we will plan and make our own fruit salads and see which ones taste the best and why!