



Riversdale Primary School – Pupil Knowledge Organiser



Year Group	2	Unit of Learning	Florence, Mary and Edith	Subject	Design Technology
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Sequence of Lessons

Learning Objective	How can we group familiar food products?	Where does our food come from?	Which foods are grown and harvested in the Autumn in the UK?	Can we design our own healthy autumnal dish?	How can we safely and prepare our dish?	How can we evaluate our final dish?
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Key Vocabulary

fruits
sweet
savoury
sour
crunchy
smooth
vegetables
harvesting
autumn
healthy
hygiene

cutting board
peeling
grating
chopping
bridge hold
claw grip
evaluate
flavour
texture
appearance
design criteria

Key Knowledge

- Words like sweet, sour, crunchy, and smooth describe different food characteristics.
- Food can be grouped into categories like sweet fruits and savoury vegetables.
- Food comes from various sources, such as farms, gardens, and the sea.
- Autumn is the season for harvesting foods like pears, apples, carrots, potatoes, and pumpkins.
- Washing hands is crucial when handling food to keep ourselves healthy and safe.
- Cutting boards provide a clean and sanitary surface to work on.
- Different cutting techniques include peeling, grating, and chopping.
- For the bridge hold, you make a bridge over the food with your hand for the knife to go through.
- For the claw grip, you curl your fingers together into a claw shape and lean your fingers slightly forward.
- When evaluating a dish, consider flavour, texture, appearance, and how well it matches design criteria for improvement.

Key Concepts



Key Assessment Questions

- What words can we use to describe food?
- Can you name one sweet fruit and one savoury vegetable?
- What are some places that our food comes from?
- Which foods do we usually harvest in the autumn season?
- Why should we wash our hands before touching food?
- Why do we use cutting/chopping boards?
- Can you name one way to cut food into small pieces?
- How do you hold the knife when you use the bridge hold?
- What does the claw grip look like when you're holding food?
- What are some things we should think about when we're tasting and evaluating our food?