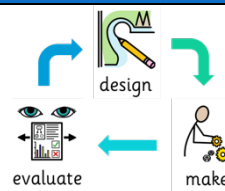




Year 2 – Autumn – Design & Technology – Pupil Knowledge Organiser

WHAT DO I ALREADY KNOW?			WHAT AM I LEARNING NOW?		
- We can describe foods using sweet, sour, salty, spicy, bitter, or savoury. - Fruits and vegetables come from various sources, such as farms and gardens. - Hygiene while cooking is vital to stay healthy and prevent germs making us sick. - Washing hands and using clean chopping boards are ways to cook hygienically. - Different cutting techniques include peeling and chopping. - Two chopping techniques include: Bridge Hold and Claw Grip.			- Where do meat and fish come from? - Why do we need different types of food in a meal? - What are typical picnic foods? - Can we design a healthy picnic food? - How can we safely prepare our dish? - How can we evaluate our final product?		
					
KEY KNOWLEDGE: FOOD SOURCES	KEY KNOWLEDGE: NUTRITION	KEY KNOWLEDGE: CUTTING TECHNIQUES	DESIGN, MAKE, EVALUATE	KEY VOCABULARY	
 Animals are reared on farms for their meat.	 The Eatwell Plate helps us see how much of each type of food we should eat.	Grating:  Place the grater on a flat, stable surface.	In Design and Technology, we follow a process:  design Come up with ideas based on who will use our product and what for.	source	The place where something originally comes from, e.g. a farm or the ocean.
 Fish are caught from rivers, lakes and the sea.	 Carbohydrates give us energy to play and learn.	 Hold the food firmly and grate it by moving it up and down against the grater.	 make Safely assemble, join and combine materials.	meat	The inner part of an animal used for food.
 Farmers and fishers sell the meat/fish to supermarkets for us to buy.	 Proteins help our muscles grow and stay strong.	 Keeping fingers away from the grating surface.	 evaluate Discuss what is good and what can be improved, based on who will use the product and what for.	rear	To raise/bring up animals to adulthood.
	 A small amount of fats and oils is needed for healthy skin and energy.			fish	The meat of the fish (animal) eaten as food.
				catch	to get control of/capture something that is moving.
				healthy	Something that is good for your body and/or mind.
				nutrient	Things in food that the body needs to be healthy.
				peel	The outer layer of fruit. Also, the action of removing the outer layer.
				chop	To cut a piece of food, like a fruit or vegetable, into many small pieces
				grate	To rub against a rough surface to make into small pieces.