



Year 1 and 2
Food Technology - Home Sweet Home
Knowledge Organiser

Knowledge Skills Vocabulary



<u>Knowledge Progression</u>
Where does our food come from?
How can we sort different foods?
How can we prepare and use fruit?
Design dish to be prepared
Prepare a dish to serve



Curriculum Coverage

Use the basic principles of a healthy and varied diet to prepare dishes. Understand where food comes from.

Food Preparation:

Use appropriate equipment to weigh and measure ingredients, prepare simple dishes safely and hygienically, without using a heat source, use techniques such as cutting, name and sort food into five groups of the 'eat well' plate, know that everyone should eat at least five portions of fruit and vegetables every day.

Skills Progression

Year 1

Select and use appropriate fruit and vegetables, processes and tools * Use basic food handling, hygienic practices and personal hygiene

Year 2

Follow safe procedures for food safety and hygiene

Talk about their ideas, saying what they like and dislike about them

Food Technology vocabulary

Food, fruit, vegetable, vitamins, minerals, carbohydrates, protein, fish, meat, nuts, pulses, sweet, sour, salty, bitter, cool, hot, spicy, farm, farmer, harvest, supermarket

Food Technology enquiry

Where do different foods come from? How does food get to the supermarket? What are different types of food? What are the food groups? How can we prepare food? How do we cook and make something from scratch?

EYFS— Oliver's Fruit Salad, some tasking and preparation of food

Year 3 - local study—food linked to our twin towns

Year 5—origin of foods; Chocolate and the Mayans, Greek foods and traditions