



YEAR 1 D.T: FOOD

KNOWLEDGE ORGANISER



I can design and make a fruit salad

I will learn how to prepare fruit in the following ways:



peeling



cutting



chopping



grating



squeezing

I will test different types of fruits to decide which I want to include in my final design.

I will investigate and collect data as to which fruits are popular.

I will learn how to prepare food hygienically.

Examples:



Vocabulary

salad	a cold dish of fruits or vegetables	
pip	the small, hard seed inside a fruit	
skin	the outer layer of a fruit	
flesh	the inside of a fruit	
pith	the soft, white lining of an orange	
nutrients	things your body needs to be healthy	
hygienic	to be clean	

Health and Safety

Remove jewellery and tie back long hair.		Wear an apron and roll up your sleeves.		Wash your hands carefully with soap and hot water. For 20 seconds.		Use equipment safely and with an adult supervising		Always clean up properly when you have finished.
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