Year 2



Knowledge Organiser: D&T - Food

Project Ideas – Pizzas, Salads

Key Vocabulary					
Peeling	Grating	Cutting			
Balanced Diet	Weighing	Hygiene			
Food Group	Health & Safety	Food Source			



Skills						
Design	Make	Evaluate				
Generate ideas based on simple design criteria and their own	Plan by suggesting what to do next.	Explore a range of existing products related to their design criteria. Evaluate their product by discussing how well it works in relation to the user and whether it meets the original design				
experiences, explaining what they could make.	Select and use tools, equipment, skills and techniques to perform					
Develop, model and communicate their ideas through talking and	practical tasks, explaining their choices.					
drawings.	Use simple finishing techniques suitable for the products they are creating.	criteria.				

In Year 1, you learnt:

- That all food comes from plants or animals
- How to name and sort foods into the five groups in, 'The eatwell plate'
- That everyone should eat fruit and vegetables every day
- How to prepare simple dishes safely without using a heat source
- How to use techniques such as cutting and peeling

Key Learning

- Know that all food comes from plants or animals
- That food has to be farmed, grown elsewhere (e.g. home) or caught
- How to name and sort foods into the five groups in, 'The Eatwell plate'
- That everyone should eat at least five portions of fruit and vegetables every day
- How to prepare simple dishes safely and hygienically, without using a heat source
- How to use techniques such as cutting, peeling and grating

To make my... I need...

the ingredients I need are..

I will need to use a ... to be able to...

My ... tastes... because I used...

Healthy foods are..

My ingredients are sourced from...



Health & Safety

Remove any jewellery and tie back long hair. Wear an apron and roll up your sleeves.

Wash your hands with hot water and antibacterial soap.

Washing your hands should be done before, during and after preparing food. Use different chopping boards and knives for raw meat & other foods.

Check that food is cooked right the way through.

Check the dates on food, and check for allergies of those eating. Make sure that you clean up properly after yourself.