

What I will learn:

-To understand the different fruits that can be used for a fruit kebab

-How are the products suitable for the intended purpose

-Explore tastes and textures of a variety of fruits and vegetables

-Know how to prepare simple dishes safely and hygienically without using a heat source.

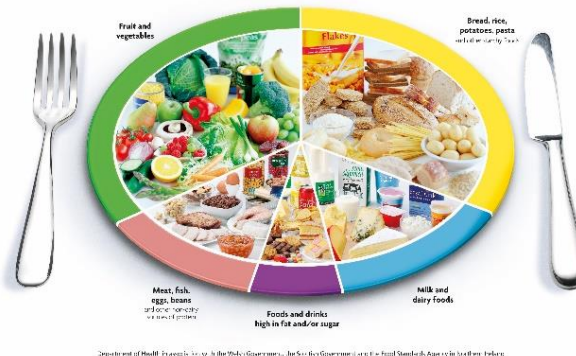
-Evaluate the product that you have made.

Health and Safety

- Keep your work area and floor area clear and clean.
- Report all accidents & clean up properly after yourself.
- Walk safely and calmly around the classroom or work area.
- Follow the teacher's instructions correctly.
- Be careful and follow instructions when using knives and other equipment.
- Always wash your hands before handling food.

The eatwell plate

Use the eatwell plate to help you get the balance right. It shows how much of what you eat should come from each food group.



Vocabulary	
kebab	Fruit and vegetables on a skewer
nutrition	obtaining the food necessary for health and growth
healthy	good physical or mental condition
Well-balanced	right <i>balance</i> between different foods
purpose	the reason for which something is done or created
hygienically	clean, especially in order to prevent disease

What fruit do you like?



Design Technology

Cooking and Nutrition

Year 1 and 2



