

Design & Technology Subject Knowledge Organizer – Key Stage 1

Year 2 - Cooking and Nutrition– Fruit Kebabs

Key Objectives	
1	I can follow safe procedures for food safety and hygiene
2	I can use techniques such as cutting, peeling and grating
3	I can choose and use finishing techniques to make an appealing product
4	I know that ingredients should be combined according to sensory characteristics
5	I know that all food comes from plants and animals
6	I can name 5 main food groups (linked to science)
7	I know that everyone should eat 5 fruit and vegetables a day
8	I can research ideas using a range of sources (including use of ICT)
9	I can plan and communicate my ideas through talking and drawing
10	I can identify a purpose for my product and create a simple design criteria
11	I can evaluate my product by answering simple questions

Resources	
1	Ingredients
2	Aprons
3	Chopping Boards
4	Knife
5	Vegetable peelers
6	Kebab Skewers
7	Graters
8	Mixing Bowl
9	Wooden Spoons
10	Design Templates

Skills	
1	Washing and preparing range of ingredients
2	Cutting using appropriate holds (bridge)
3	Peeling
4	Grating



Vocabulary	
1	Model
2	Generate (ideas)
3	Equipment
4	Hygiene
5	Target Audience
6	Purpose
7	Research
8	Technique
9	Evaluate
10	Design Criteria