

DT: YEAR 1 SALAD 5 A DAY

Key vocabulary

Chopping	This is where you use a knife to cut the fruit or vegetables roughly into small chunks.
Grating	This is where you rub the fruit or vegetable along the grater which creates a small thin strip.
Peeling	This is where you remove the outer layer.
Cutting	This is where you cut the fruit or vegetable into various sized pieces.
Vitamins	These can be found inside the fruit or vegetables. When we eat them, our body absorbs them.
Salad	This is cold fruit or vegetables mixed up together and then eaten.
Techniques	These are the ways in which something is done.
Preparation	This is how the fruit or vegetables are washed and made ready for the process.

Objectives

- design purposeful, functional and appealing products for themselves and other users based on design criteria
- generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology
- select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]
- select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics
- explore and evaluate a range of existing products
- evaluate their ideas and products against design criteria
- build structures exploring how they can be made stronger, stiffer and more stable
- explore and use mechanisms [for example, levers, sliders, wheels and axles] in their products.

Process

Investigate	We will begin by exploring different fruit and vegetables, looking at how they keep us healthy. Looking at the different types of taste and textures of fruit and vegetables will help us to decide on which ones we want to include. We will begin to explore a range of resources that will help us to prepare the salad such as: knife, chopping boards, graters, peelers and spoons.
Design	We will use our prior knowledge of investigating to inform our design. We will highlight the resources needed to ensure that the salad we create is tasty and would appeal to others.
Make	During the making process we will be cutting, peeling, grating, chopping and using a variety tools to make our salad.
Evaluate	This is the final step in the process where we look at the making of the salad and the final product, discussing how effective it was. We then use this to identify the changes we could make.

Salads



