

Design Technology Year 1 Fruit Smoothies Summer Term

Prior Learning: In Year R children will have: Safely used and explored a variety of materials, tools and techniques, experimenting with design, texture, form and function

Cross Curricular Links – PE – Keeping healthy PSED – Positive mental health Science – balanced diet

Meet a famous chef:

Jamie Oliver is a famous British chef who campaigned to make British schools serve healthier food. He has a number of cook books about healthy eating- some of which contain smoothies!



1. TWAL: to understand a design brief

2. TWAL: To think about which ingredients would suit our smoothie and look at where fruit comes from

Children given a design brief to create our own healthy fruit smoothie
We will define what a fruit is and look at fruit and its packaging to see where it comes from and create a class map of where the fruit comes from as food is imported from all over the world.

A set of design criteria reminds us what we need to include

4. TWAL: To explore a range of products on the market and experiment with ingredients

We will look at a range of smoothies already on the market and discuss ingredients and which of these are fruit. We will try different fruits and decide their suitability based on our personal preferences. We will try different fruits and fruit juices and evaluate if we like the taste. We will list or draw those we liked and disliked

We describe food by talking about taste, colour, feel and smell



3. TWAL. To create a design plan based on our experiments

We will draw and label a design based on our experiments and the design brief criteria - we will discuss the design brief and look at our notes from the previous week – which ingredients do we want in our smoothie and talk about way we want them.

We will create a labelled diagram of our smoothie including ingredients



A design includes what our product will look like and what is needed.

4. TWAL: To learn how to safely prepare fruit



claw grip



bridge hold

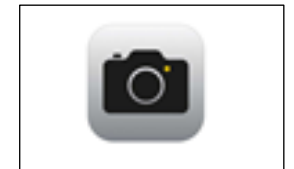
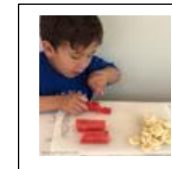
We will first learn and practise the 'claw' and 'bridge' cutting techniques, then follow our plans to make our fruit smoothie. We will discuss the importance of good hygiene

The 'claw' and 'bridge' chopping techniques help us chop safely.



5. TWAL: to create our own smoothie using safe chopping techniques.

Using our design plan as a guide and our previous knowledge of how to prepare fruit safely we will make our own fruit smoothies. Once we have made our smoothies we will try them and make notes about what we thought of them. We will take a photograph of our smoothie



6. TWAL: to evaluate our final smoothie.

We will evaluate our smoothie using our notes and photos and decide what we liked, what skills we have learned and what we will improve next time.



Great artists can say what they like and what they would do better next time!



Words you will know:

