



Knowledge and Skills Mind Map (DT) Year 2—Autumn Term

Knowledge - 
Skill - 

Prior Learning (Year 1 Autumn—Fruit Salads)

- Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell.
- Experience of cutting soft fruit and vegetables using appropriate utensils.

1. Can I understand where food comes from?

Vocab: fruit, vegetable, root, grow, above, below, ground

- Know that fruit and vegetables come from plants that are grown on farms or at home.
- Know that some vegetables are root vegetables that grow below the ground, such as potatoes, carrots and beetroot.
- Know that some fruit and vegetables grow above the ground, such as apples, strawberries and oranges.
- Know that fruit and vegetables are part of the Eatwell Guide, which shows the different food groups we need to eat to stay healthy, and that we should eat a variety of fruit and vegetables every day (building on Year 1 learning).

Task: Read *The World Came to My Place Today* (Dr Jo Readman). Provide a range of real or pictured fruit and vegetables. Children sort the fruits and vegetables into groups that grow above the ground and below the ground, and discuss where they come from.

Technical Skills:

- Understand where a range of fruit and vegetables come from e.g. farmed or grown at home.
- Understand and use basic principles of a healthy and varied diet, including that fruit and vegetables are part of the Eatwell Guide.

Food:

Preparing Vegetables 'Can I Prepare a tasty Vegetable Salad?'



2. Can I design a vegetable salad?

- **Vocab:** salad, vegetable, design, taste, texture, crunchy, soft
- Know that a salad is a dish made by combining different vegetables, and sometimes other ingredients, together.
- Know that we can taste different vegetables to find out which ones we like and would include in a salad.
- Know that we can design a vegetable salad for a particular person by choosing ingredients they would enjoy.
- Know that we can share our ideas by talking about them and drawing what our vegetable salad will look like.

Task: Show examples or images of vegetable salads to introduce the concept. Provide a range of prepared vegetables for tasting (e.g. carrot, cucumber, tomato, pepper). Children taste and describe the vegetables (e.g. crunchy, soft), discuss preferences, and then design (in books) their own vegetable salad for a chosen user by drawing and labelling the ingredients they will include.

Designing:

- Design appealing products for a particular user based on simple design criteria.
- Generate initial ideas and design criteria through investigating a variety of fruit and vegetables.
- Communicate these ideas through talk and drawings.

Evaluating:

- Taste and evaluate a range of fruit and vegetables to determine the intended user's preferences.

4. Can I evaluate my vegetable salad?

- **Vocab:** evaluate, taste, design, user, criteria, improve
 - Know that we can taste our vegetable salad and describe it using words such as crunchy, soft, juicy or bitter, and explain what we do and do not like.
 - Know that we can evaluate our salad by checking if it matches our design and includes the ingredients chosen for the intended user.
 - Know that we can suggest specific improvements, such as adding more flavour, changing ingredients, cutting vegetables differently, or improving how the salad looks.
- Task:** Children taste their vegetable salad and compare it to their design. They describe the taste, texture and appearance, explain whether it met their design and the needs of the user, and suggest ways it could be improved.
- **Evaluating:** Evaluate ideas and finished products against design criteria, including intended user and purpose.

3. Can I make my tasty vegetable salad?

- **Vocab:** prepare, peel, cut, slice, grate, mix, ingredient, safe, hygienic
- Know that we must work safely and hygienically by washing our hands and keeping our workspace clean before preparing food.
- Know that we can use simple tools such as peelers, graters and knives to prepare vegetables safely.
- Know that we can choose vegetables based on their colour, texture and taste to make our salad appealing.
- Know that we can follow our design to make a vegetable salad by preparing and combining our chosen ingredients.
- Know Safety/Hygiene: Wash hands before and after handling food, keep surfaces clean and tidy when preparing ingredients, use tools carefully, cutting away from the body, hold vegetables securely when cutting or grating, follow instructions and use equipment safely at all times.

Task: Provide a range of vegetables and appropriate tools (e.g. peelers, graters, child-safe knives). Model how to prepare ingredients safely and hygienically. Children wash hands, select vegetables, and use tools to peel, cut, slice or grate ingredients before combining them to make their own vegetable salad based on their design.

Making:

- Use simple utensils and equipment to e.g. peel, cut, slice, squeeze, grate and chop safely.
- Select from a range of fruit and vegetables according to their characteristics e.g. colour, texture and taste to create a chosen product.