



# Design Technology

## Year 1 - Autumn



### Cooking

You will learn...



WALT- We Are Learning To

Research and generate ideas through investigation of food

Communicate ideas on how to dry fruit to make decorations

Design a Christmas decoration that is appealing

Make using utensils to peel, slice, squeeze and chop safely

Make a Christmas decoration

Evaluate my design communicating ideas to others

Evaluate food using the senses looking at my finished product

### Design

- Come up with a range of ideas thinking about the purpose
- Talk about my ideas saying who will want this product
- Make simple drawings and label parts

### Make






- Make simple drawings and label parts
- Use utensils safely to cut
- Use finishing touches to make my product appealing
- Follow a simple recipe

### Evaluate

- Using my senses to evaluate
- Evaluate against my design criteria

product vocabulary healthy squeezing skin crisp utensils sour evaluate hard biscuits cutting flesh juicy pip soft cooking sticky crunch smooth core vegetable sensory choosing sweet equipment ingredients names seed diet slicing peeling baking sharp make

## Vocabulary you will learn throughout this unit...

Vocabulary	Definition
soft	Easy to cut or make into things
juicy	Ripe, wet and ready to eat like a juicy orange
roll out 	Flattening your mixture so it is flat
cut 	Using a knife or scissors you can cut different shapes or pieces out
stir 	Mix the ingredients together in a circular movement with a spoon
choosing	Having a choice of what you might like to use
ingredients 	One part of a mixture is an ingredient, you might have more than one ingredient
design 	Drawing and labelling your ideas of what to make
baking 	Cooking something in an oven
recipe	Steps to make something
Measure 	Counting out how much you need in the recipe