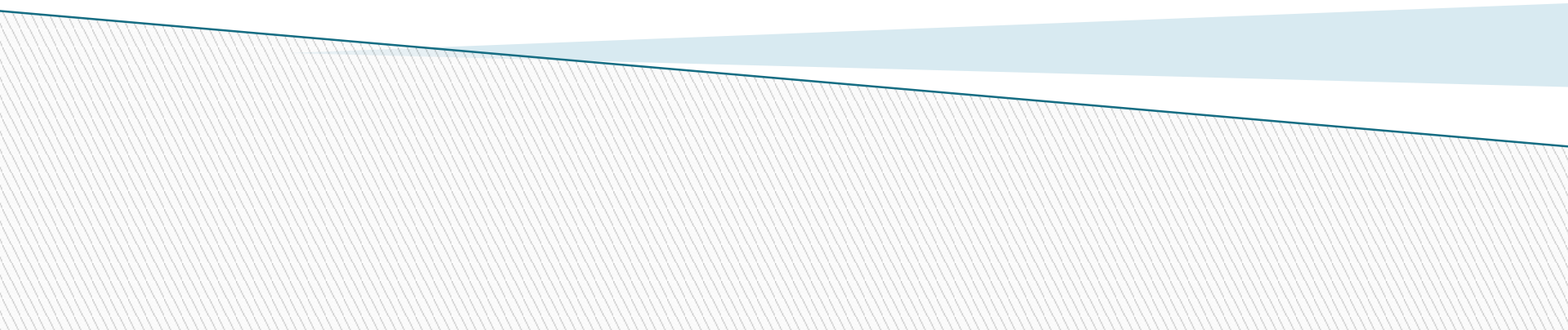


DT – Sensational salads

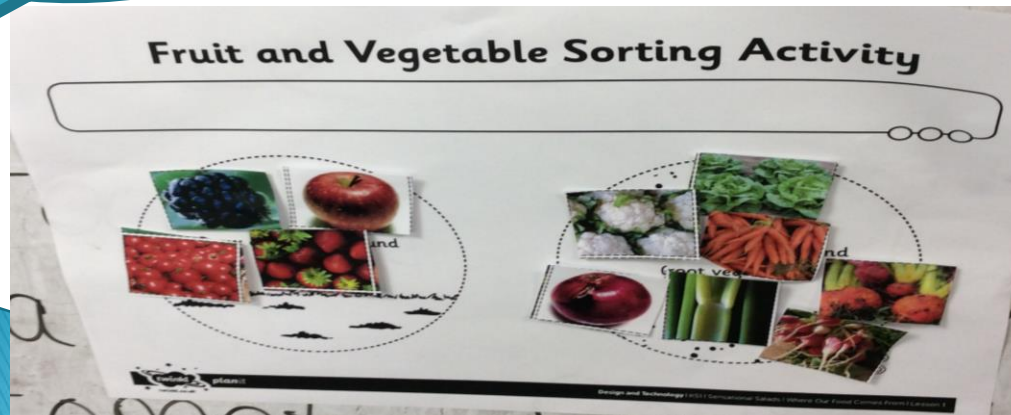
Summer 2 2022



Can you name fruits and vegetables and say how they grow?

I have never seen an aubergine before, it is so purple and squishy.

Hmm. It's all fruit in the above ground and vegetables below ground.



As a class we discussed whether they grew below or above the ground.

Evaluating existing salads made from root vegetables



Hmm. That is disgusting. It's sour and spicy.



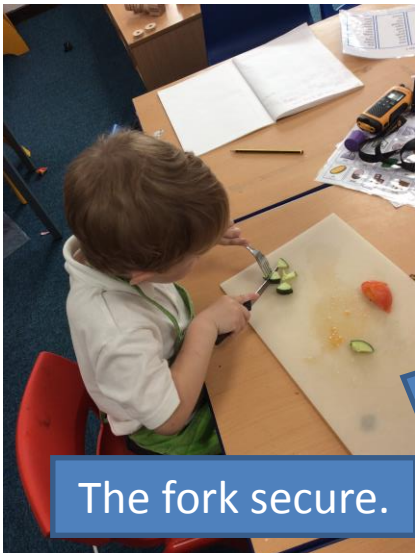
I like potato and I like mayonnaise but I don't like the potato salad.



It smells nice but it tastes disgusting.

I like how crunchy the coleslaw is.

Learning some cutting skills



The fork secure.

An apron protects our clothes from getting dirty.

The bridge is where you put your hands like a bridge and you put the knife inside and then you push it down .



The claw.

The bridge and the fork secure stop it slipping away.

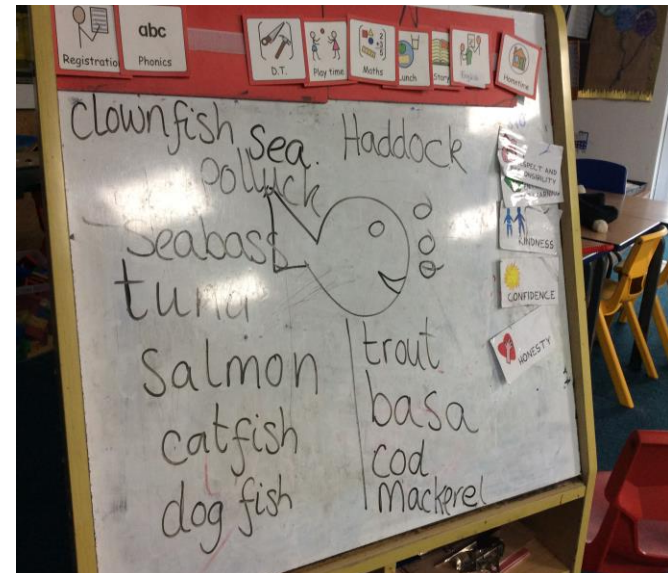
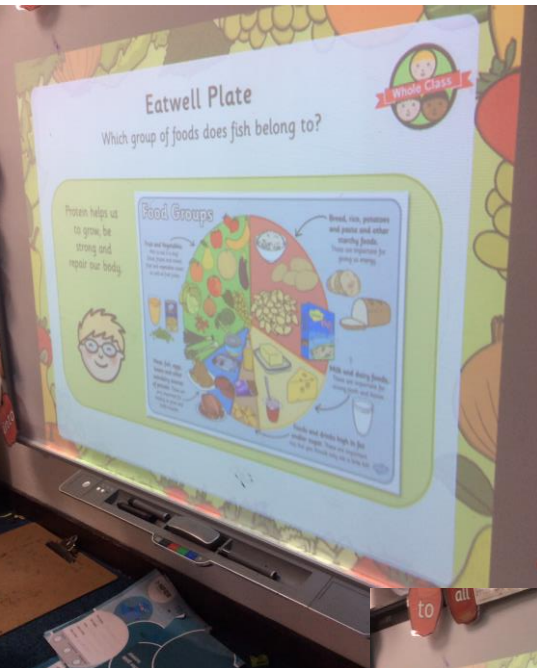


The bridge.

We must wash our hands to keep the germs away.

We did the bridge, the claw and the fork secure

Finding out where fish comes from and why it is good for us



How many fish can we name?

I know that fish comes from the ocean.



Oily fish is healthy for your heart, salmon is an oily fish.

Following a recipe to make a tuna salad



We just made a tuna, pasta salad!



It says we need to squeeze a lemon in now.



Everyone needs to go and wash their hands first.



It says we need to chop an onion, we should use a bridge cutting for that.

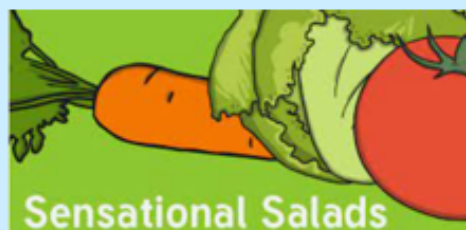


DT

FLE YR R/1 Sensational Salads

What we already know:

-Autumn term making crumble – hygiene and safe cutting. Knowing where apples and pears come from.



Our Endpoint

Prepare a tasty fish salad.

Forever Facts

I know where fruit and veg comes from.

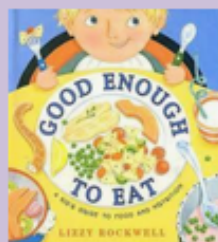
I can name and identify a variety of fruit and veg.

I know what some kitchen equipment is and what it is used for.

Culture Capital

-You may want to be a chef.
-Knowledge on how to have a healthy diet and where food comes from.
-Life skills on how to prepare food safely and use tools.

Exciting books



Subject Specific Vocabulary

Root vegetable	A vegetable that grows BELOW the ground.
Eat well plate	A pictorial summary of the food groups and the recommended daily amount of each to maintain a healthy diet.
Food Hygiene	The practice of keeping yourself and your surroundings clean especially to prevent illness or the spread of disease.
Evaluate	Assessing how good something is at doing something.

Skills

- I can use a variety of cutting skills such as: the bridge, the claw and fork secure.
- I can practice food hygiene rules.