



What should I already know?

- How to draw by observing closely
- How to colour in using appropriate colours
- That fruit and vegetables keep us healthy
- That a chef is somebody who prepares food

What will I know at the end of the unit?

- I can use my senses to describe what fruit and vegetables look, taste, feel and smell like.
- I can stay safe and ensure a high level of hygiene when preparing food by tying my hair back, washing my hands, covering cuts and grazes with plasters and keeping surfaces clean and tidy.
- Food often needs preparing before it can be eaten. Some fruits and vegetables need to be washed, peeled, cored, cut or grated.
- I can prepare food safely using the right equipment such as knives and graters.
- By evaluating something, you are saying what is good about something and what you might change to make it better.

Vocabulary

Fruit
Vegetables
Taste
Healthy
Recipe
Design
Draw
Evaluate

Progression through unit

Preparing

I handle and prepare a variety of fruit and vegetables. I can use knives, graters and chopping boards to prepare food safely



Designing and Making

I can use a pencil to carefully draw and colour different fruit and vegetables to design my recipe. I can make and evaluate a food product based on a design.



Chef- Jamie Oliver



I can identify the techniques used by different chefs to make healthy meals.

Cross curricular links.

Science- Healthy eating



Recommended books

